

Garlic Butter Clams



With their fragrant aroma and beautiful shells, these clams tossed in garlic butter are much easier to make than they look.

PREP TIME	15 mins	TOTAL TIME	20 mins.
COOK TIME	5 mins.	SERVINGS	1

Ingredients

- 1 lb. Littleneck Clams or local clam variety, cleaned and scrubbed, discarding any broken or open shells
- 3 Tbsp. Butter
- 1 Clove of Fresh Garlic, minced
- Kosher Salt
- Wedge of Lemon
- 1 Tbsp. of chopped flat-leafed parsley

Instructions

Make the Garlic Butter Sauce:

1. Melt the butter. Add the garlic. Salt to taste. Set aside.

Make the Clams:

1. Preheat your grill to medium-high heat.
2. Once the grill is heated, in one layer spread out the clams on the grill. Close the lid and cook for 2 minutes or until the clams open.
3. Carefully move the clams to a large bowl. Discard any unopened clams.
4. Pour garlic butter sauce over clams. Sprinkle parsley and squeeze lemon juice over clams. Toss gently.