

Steamed Clams

Press 4-6 garlic cloves and chop green onion in 3 or 4 pieces. In a large heavy pot bring 1-2 inches of water to a boil, add clams and steam for one minute. Drain off $\frac{1}{2}$ of the water and drizzle with olive oil & white wine add garlic and green onion replace the lid and steam for 2-3 min longer. Discard any clams that do not open. This recipe can be used for mussels as well.