



Steamed Manila Clams or Mussels

36 Manila clams or mussels (fewer if using green lip mussels)

4 thick slices rustic country bread

Extra virgin olive oil from roasted garlic (*From Elyse – the recipe for this is in the cookbook – simply put – roast some garlic and save the olive oil from it*)

1 tablespoon olive oil, plus extra for bread

10 cloves garlic, sliced, plus extra for bread

1 ½ to 2 tablespoons peeled and grated fresh ginger

Finely grated zest and juice of one orange

3 tomatoes, peeled, seeded and minced

½ cup dry white wine or verjus

¼ cup butter

3 tablespoons chopped fresh basil, dill, chervil, tarragon, mint, thyme, savory, or chives

½ teaspoon salt

¼ teaspoon freshly ground black pepper

Pinch of red Chili flakes

Scrub the shellfish thoroughly under cool running water. If you're using mussels, trim away any beards.

Preheat a grill. Brush one side of the bread with garlic oil and grill, oil-side down until nice grill marks appear.

Heat the 1 tablespoon olive oil in a large, deep sauté pan with a cover over high heat. (Use 2 pans if you don't have one large enough to hold all the shellfish at once.) Add the garlic and ginger and sauté for 30 seconds. Add the clams or mussels, and toss for 2 minutes more. Add the orange juice, tomatoes and wine. Cover and cook over medium-high heat for 6 to 8 minutes until the clams or mussels open.

Uncover, raise the heat, and add the butter, herb, orange zest, salt, pepper and chili flakes. Cook until the butter is melted and the juices have thickened somewhat.

Transfer the shellfish to a plate, discarding any that have still not opened, and reduce the broth over high heat a bit more, if desired. Pour the broth over the shellfish. Serve with the grilled bread.

Added notes from Cindy Pawlcyn:

"I usually go into Mustards' garden and decide which herb we have too much of and then build this dish around that herb... but it's important to feature just one herb."