



## Sauvignon Blanc Steamed Clams

5 pounds small live clams  
1 cup Corn meal  
2 shallots, chopped finely  
6 cloves of garlic, chopped finely  
3 tablespoons of unsalted butter  
1 bottle of Lava Cap Sauvignon Blanc  
1 handful of fresh parsley, chopped  
Crusty, Sour Dough Bread for dipping



A day ahead: Place the clams in a glass bowl with fresh water to cover the clams, and sprinkle the water with corn meal. This will fatten up the clams a bit before cooking. Place this in the refrigerator uncovered. If you cover the bowl, the clams will suffocate.

The day of: In a soup kettle sauté until limp the shallots and garlic in the unsalted butter. Add the bottle of Lava Cap Sauvignon Blanc. Heat the mixture until the liquid starts to send up steam. Remove the kettle from the heat and set aside for two hours. Rinse clams several times very well and scrub with a brush to remove any possible sand debris. Place clams in the kettle and turn heat to medium high. Starting your clams in the room temperature liquid makes them a bit more tender than shocking them by dropping them into a boiling mixture. Steam the clams until they open, which is about 5-8 minutes. Transfer clams to individual bowls using a slotted spoon. Throw out any clams that have not opened. Pour the broth through a cheese cloth covered strainer to another pot so that you trap any sand that might be in the broth.

Serve with a cold bottle of **Lava Cap Sauvignon Blanc**

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