

## **Clams with Salsa Verde**

Serves 4 as an appetizer

### **Ingredients:**

1 tablespoon olive oil  
4 garlic cloves, thinly sliced  
1 pound Manila clams or cockles, scrubbed  
½ cup dry white wine  
1 cup bottle clam juice or fish stock (homemade or store-bought)  
¼ cup *Salsa Verde*  
Salt and freshly ground black pepper  
Grilled sliced crusty bread, for serving

### **Directions:**

Combine the olive oil and garlic in a large, deep skillet. Put the pan over medium heat and cook, stirring often, until the garlic is golden brown, about 5 minutes. Be careful not to burn the garlic.

Add the clams and cook for 2 minutes. Add the wine and clam juice, shake the pan gently to combine the juices and cover. After 3 minutes, remove the lid and gently stir in the *Salsa Verde* until it's mixed in thoroughly with the clams and the liquid. Cover again and cook until the clams have opened, about 3 more minutes. Discard any that haven't opened after 5 minutes. Season with salt and pepper to taste.

Serve in bowls with grilled bread.