

Steamed Clams in Thyme Coconut Sauce

Serves 5

Wood Stone's coastal location in Bellingham, Washington is an ideal environment for shellfish. Here in the Northwest, we enjoy some of the freshest and most delicious clams, oysters, and mussels in the world. This shellfish recipe calls upon the salty sweetness of the manila clam, a tasty variety that is appreciated for its colorful shell patterns and ease of opening upon being steamed. Prepared in our ovens with fresh thyme and a creamy coconut milk sauce, there are few dishes that better represent the region we call home.

Ingredients

- 2 tablespoons clarified butter
- 2 tablespoons shallot, minced
- 2 tablespoons white onion, minced
- 2 Serrano chiles, deseeded and minced
- 1/2 cup dry white wine
- 1 cup coconut milk
- 1 pound Manila clams
- 10 sprigs fresh thyme
- Salt to taste
- Pepper to taste

Method

Oven Temperature: 570 to 600 degrees

1. Melt the butter in the searing/ sauté zone of the oven in a large saucepan. Add the shallots, onions, and chiles and sauté until onions are translucent. Add the wine and return pan to the searing sauté zone until the wine is reduced by half.
2. Add the coconut milk to the saucepan. Bring to a boil in the finishing zone of the oven. Once boiling, add the clams and thyme and return to the finishing zone for about 3 to 4 minutes, or until the clams have opened. Remove from oven and season with salt and pepper.

Garnish with a few fresh sprigs of fresh thyme.



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