

Clams are bivalves just like oysters in both type and composition. Because of the similarity in composition, they are used in similar ways, being used extensively for food in parts of the nation where the supply is large. There are numerous varieties of clams, and some of them vary a little from each other in appearance, color, and flavor. The selection of the different ranges is largely a matter of individual taste. Clams can be bought loose or in shells and they can be served in or from the shell. Nonetheless, when bought in shells, they must be bought alive and should undergo the same tests as oysters. Their preparation for cooking resembles that of oysters. If clams are to be opened in the house, first wash the clams to eliminate the sand, and then place a clam on a hard surface so that the pointed edge is up. Place the thin edge of a knife into the slight groove in between the shells, or valves, and with a heavy utensil of some kind, strike the top of the knife several times to separate the valves. Then, as in opening oysters, spread the shells apart, as revealed, and loosen the clam from the shell.

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Serve a dish that's as delicious as it is easy to prepare. The clams cook quickly, so if you're hosting, prepare this recipe just before guests arrive and let it simmer. Here are 31 recipes for preparing clams, from serving them in paella to steaming them with beer. Clams are inexpensive, plentiful, easy to cook, and delicious.

Sauteed Clams - Skillet clams with loads of garlic butter, white wine and parsley. The easiest sauteed clams recipe ever, 15 mins to make.

Just 15 minutes is all it takes for these steamed clams in a velvety, buttery It's always nice to have a quick, easy and delicious seafood recipe. Wine and Butter Steamed Clams Tasty Kitchen: A Happy Recipe Community! Wine Butter Steamed garlic ginger clams - delicious and super easy! Dish on. Small, sweet clams are cooked in a butter, garlic, white wine and cream to When we lived in Venice Beach, CA, coming across cockles was a lot easier than it is here in Utah. or linguine with a shaving of Parmesan cheese would be a delicious idea. Here are a few more recipes for those of us that do. MY OTHER RECIPES >. Now clams are about \$\$ per pound, and you can easily feed a family of four with 2 pounds. And once you. Clam recipes Try your hand at clams with our classic Italian recipe for spaghetti vongole or go for a taste of Americana with our warming and hearty New England. Serve steamed, in the classic clam chowder, or add to other dishes as a and some delicious recipes with clams and their perfect chorizo pairing! This easy recipe is a great clam recipe to make for a weekend lunch. So easy to make and simply delicious! I used only 1 lb of fresh clams and added a can of chopped. Also cut down on the butter and added olive oil. Very little salt.

Get Steamed Clams Recipe from Food Network. Level: Easy; Total: 25 min. Prep: 10 min 6 dozen fresh clams (littlenecks or middlenecks, your choice). This recipe was so easy and delicious! It took away my fear of cooking clams. I may have made some extra toasts to soak up all of that delicious. Grab the recipe for steamed clams with garlic and chives and serve it up with a crisp It's exceptionally delicious, especially when served with a loaf of toasted I'm always trying to find fun ways to serve up an easy seafood dish to a crowd. Linguine with

clams is one of the easiest dinners you'll ever make. Tender clams in a garlicky sauce served over pasta is OMG delicious!.

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