

Steamed Clams in Butter Sauce



Ingredients:

- 2 dozen littleneck clams, in the shell
- 1-2 tbsp butter
- ½ cup yellow onion, chopped
- 1-2 cloves garlic, chopped
- scant ½ cup thinly sliced fennel
- 1 bay leaf
- ½ cup white wine
- handful mixed fresh herbs, chopped (e.g. thyme, oregano, parsley, chives, tarragon)
- ¼ cup cream

Method:

1. Scrub clams thoroughly.
2. Melt butter in skillet over medium heat. Sauté onion until soft. Stir in garlic, fennel, and bay leaf; cook for a few minutes.
3. De-glaze with wine. Raise heat to high and add clams and herbs. Cover and steam until clams open.
4. Stir in cream, remove from heat, and serve immediately with good bread.