

Clams steamed in white wine with chorizo sausage and roasted peppers

1 lb. clams
1 T garlic, minced
1 T shallot, minced
2 T roasted peppers, chopped
3 oz. Chorizo sausage, cut into ½ inch pieces
4 oz. white wine
2 oz. clam juice
½ t lemon juice
2 T unsalted butter
2 T fresh basil, chopped
Canola oil
Salt and pepper

6 oz. cooked linguine

Preparation:

1. Coat bottom of hot sauté pan with oil, add shallots and garlic, sauté until golden.
2. Deglaze with white wine, add clam juice, lemon juice, roasted pepper, sausage, clams, butter, salt and pepper.
3. Cover and simmer until clams open.
4. Garnish with chopped basil.

FOX RUN



V I N E Y A R D S TM