



Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.

Portuguese Steamed Clams

Time: 45 minutes
Servings: 4
Wine Pairing: Kitchak Cellars Vivacé Ermitage Blanc
Serve: When you are about done, dip bread spread with garlic and butter and grilled, in the remaining wine sauce.

Inspiration:

The inspiration for this dish comes from two sources. At Bistro Jeanty in Yountville in the Napa, Valley (just down the street from Thomas Keller's famed French Laundry) they serve a spectacular dish of mussels in red wine sauce. A very good friend of Kitchak Cellars suggested using clams instead of mussels and using our Scherzo Rosé instead of other red or white wine. So, she created this recipe and, as they say, "hit it out of the park."

Ingredients:

½ pound fish sausage, diced or crumbled
Extra virgin olive oil
1 large onion, julienned
1 tablespoon hot paprika
Hot pepper to taste
Pinch of saffron
1 pound Roma tomatoes, diced
½ head garlic, chopped
Fresh thyme, oregano and rosemary ("handful each")
4 bay leaves
2 ½ pounds of clams (can substitute mussels)
1 ½ cups Kitchak Cellars Scherzo Rosé of Cabernet

Directions:

1. Sauté onions in olive oil until very soft. Add paprika, saffron, hot pepper, garlic and spices.
2. Add tomatoes and wine, sausage and clams and bring to a boil. Cover tightly and steam until clams open.
3. Serve over angel hair pasta or spaghetti (or just about any other kind of pasta)
4. You can substitute mussels and serve in or out of the shell.

