

Grilled Clams with Parsley Caper Butter

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[Prep: 5mins / Cook: 20 / TOTAL: 25mins]

[*Serving size about 5 clams per person = 5 people]

- 25 clams, rinsed and scrubbed**
- 1 small bunch parsley – about 2 tablespoons, rinsed and minced
- 1 tablespoon capers, drained and finely chopped
- 1 small shallot, peeled and minced
- 2 cloves garlic, peeled and minced
- 3 tablespoons butter
- 1/4 cup dry white wine [Sauvignon Blanc or Pinot Grigio will work]
- 1 teaspoon salt
- A few grind fresh black pepper
- ½ teaspoon red pepper flakes

Depending on what kind of grill you have you may want to start heating up the coals/turn on the gas so you won't have to wait around for it to get nice and hot.

When you are ready to start prepping the meal take the clams out and fill a bowl with cold fresh water. Let them sit for 20 minutes. This will cause them to spit out any sand or grit that they have inside their shells. Most clams won't come covered in barnacles so they just need a good rinse with a firm brush right before they're cooked. [Does this sound familiar? Check out my [Summertime Clam Pasta](#) for more deets on cooking with clams:o)]

Peel and mince both the garlic and shallot. Rinse the parsley, drain the capers and mince both. Once all the prep

is finished, melt the butter in small skillet over med high heat. Once the butter is bubbling lightly add the minced shallots and minced garlic, let sauté for about 2 minutes, stirring often. Add the ¼ cup white wine and let it cook off for 1 minute. Add the capers, parsley, salt, pepper and hot pepper flakes. Lower the heat and let simmer for 2-3 minutes before removing from the heat. Transfer to a small serving bowl.

If the grill is ready, then throw the clams on. Spread them out so that they do not crowd each other and close the grill. After 5 minutes start checking for open clams. Make sure to have a serving platter ready next to the grill. As they open remove them from the heat right away. Some clams may take a little longer, just give them a tap or two and keep the grill closed as you wait.

The clams can be eaten right away – but watch out, they can be hot! Make sure to give each one a good splash of the parsley caper butter sauce!

**This serving size is based on the clams being a starter or passed appetizer. They go fast so feel free to grill more, especially if they are the main course! The volume of parsley caper butter sauce will go far. I usually have a little leftover and will freeze it and use it as a starter for a seafood pasta sauce.*

***I used little necks, but cherrystones – a bigger meatier kind – are really good on the grill.*