

CLAMS OR MUSSELS MARINARA

F EASY

Last Modified:03/20/2017

PREP: 8+ Hrs
COOK: 5 Hrs
STOVETOP

CUBAN

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Pounds	Little Neck Clams	3 Inch
SUBSTITUTE (IF NECESSARY)			
2	Pounds	Cherrystone Clams	3 Inch
OR			
2	Pounds	Mussels (Beards Removed)	Washed
1/2	Cup	Water	
1/2	Cup	Dry White Wine (Chablis)	
3	Cloves	Garlic	Minced
3	Tbsp	Panko Bread Crumbs	
2 ~ 3	Tsp	Spanish Paprika (Mild)	
1/2	Tsp	Crushed Red Pepper Flakes	
1	Medium	Yellow Onion	Minced
1/2	Medium	Lemon	4 Wedges
1	Whole	Dried Bay Leaf	
4	Tbsp	Extra Virgin Olive Oil (EVOO)	
2	Tbsp	Fresh Italian Parsley Leaves	Fine Chop
2	Tbsp	Fresh Italian Parsley Leaves	Chopped
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

MARINARA SAUCE

3	Cloves	Garlic	Minced
1	Medium	Yellow Onion	Minced
1	28 Oz	Can Crushed Tomatoes (San Mazano)	Pureed
4	Tbsp	Extra Virgin Olive Oil (EVOO)	
1/2	Tsp	Granulated Sugar	
2	Tsp	Dried Basil	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

PREPARATION

FACTOID	Known as Almejas (Clams) or Mejillons (Mussels) a la Marinara. An addictive, spicy Clam or Mussel appetizer served often during the holidays. This makes either 4 appetizers (Tapas) or 2 dinner servings.
TOOLS	<ol style="list-style-type: none"> 1) Large Mixing Bowl 2) Small Mixing Bowl 3) Large Stock Pot & Lid 4) Immersion Blender 5) 4 - Large Serving Ramekins

CLAMS OR MUSSELS MARINARA

PREP	DISH 1) Mince the Garlic Cloves and set them aside. 2) Mince the Onion and add it on top of the Garlic. 3) Coarsely chop the Parsley Leaves and set them aside. 4) Finely chop the Parsley Leaves and set them aside
PREP	MARINARA SAUCE 1) Mince the Garlic Cloves and set them aside. 2) Mince the Onion and set it aside.
CAUTION	Fresh Mussels are a saltwater creature. The very SECOND you rinse them in fresh water, they are D E A D! Cook them immediately!
1	CLAMS & MUSSELS: Inspect the Clams or Mussels - Any that are open, squeeze once to see if it will close - If it doesn't close, it is dead - DISCARD IT . Remove the beards from the Mussels if using. "Spit" the Clams by refrigerating them in HEAVILY salted water
2	MARINARA SAUCE: in a large skillet over medium heat add in the Olive Oil & heat until it shimmers. Add in the Onions and Garlic and cook until translucent and you can really smell the Garlic, about 4 minutes
3	MARINARA SAUCE: Add in the Crushed Tomatoes. Puree the mixture using an immersion blender until smooth, add in the Basil and Salt & Pepper to taste. Reduce the heat to a simmer and cook for 2 hours (4 is BETTER).
4	CLAMS & MUSSELS: In a stock pot over medium high heat, add in the Water and Bay Leaf and bring it to a boil. Add in about 6 to 8 Clams or Mussels. Cook until they just open and remove them to a large mixing bowl. Repeat until all are cooked. REMEMBER any that do not open are BAD - discard them. This is a technique so that no Mollusk overcooks and no dead Mollusk ruins the flavor. Reserve the cooking water in a small mixing bowl. Discard the Bay Leaf.
5	CLAMS & MUSSELS: Add the EVOO into the stock pot and heat until it just shimmers. Add in the Onions, Garlic, Pepper Flakes and coarse chopped Parsley, stir until the Onions are translucent and you can really smell the Garlic, about 4 minutes. Do NOT allow the Garlic to brown.
6	CLAMS & MUSSELS: Add in the Breadcrumbs and Paprika and saute while stirring for about 2 minutes. Add in the White Wine, bring the mixture to a rolling boil and reduce the liquid by at least 1/2, about 10 to 15 minutes. Add in the reserved Mollusk cooking Water and cook for 5 minutes. Stir in Salt and Pepper to taste.
7	Lower the heat to low and add in the reserved Mollusks, cover and cook for 5 minutes.
SERVE	Divide the Mollusks into 4 large ramekins, sprinkle the top with finely chopped Parsley and serve them while hot with a Hot Sauce, a Lemon Wedge and slices of Crusty Bread on the side.
HINTS	The "Proper" Way To Enjoy Mussels..... Pick one that is about 1/2 open. Using your fork, scrape the Meat out and enjoy. Using the empty Shell as a pair of tweezers, Pick the Meat out of each remaining Mussel , dip it into the Sauce and plop it into your Mouth.