

Oven Roasted Clams

Makes 6-8 servings

This is a Spanish preparation for clams. For most seafood and meat dishes in Spain a stone-hearth oven is the perfect cooking style. They will cook faster with a simpler process while producing a delicious smoky flavor (even without wood).

Ingredients

¼ c	EV Olive Oil
1½	Large Yellow Onion –sliced ¼ inch thick
5 ea.	Garlic cloves -crushed
3 each	Whole Bay Leaves
1T	Kosher Salt
2T	Tomato Paste –excellent quality
1c	White Wine
3 each	Small Sweet Peppers (banana or local grown sweet peppers) –sliced thin
2t	Hungarian Paprika
36 each	Manila Clams –washed and scrubbed clean
2T	Italian Parsley –rough chopped
2T	Fresh Oregano, Thyme or Cilantro –leave leaves whole
1 ½ T	Sherry Vinegar

Method (Standard stove/oven)

Preheat oven to 500 degrees

- Heat the olive oil in an 11” to 12” skillet over medium high heat; add the onion, bay leaves and ½ the salt.
- Reduce the heat to medium and sauté until the onions are soft and beginning to brown, about 8 minutes.
- Add the crushed garlic, peppers and paprika and reduce heat to low. Continue to cook over medium heat, for 10 minutes.
- Increase heat and add the tomato paste stirring for 3 minutes. Add the wine and simmer to reduce by ¾. Remove from the heat and stir in the herbs and vinegar.
- Set this aside to cool or refrigerate overnight.
- Heat a heavy 11”-12” skillet in the oven for 15 minutes until it is very hot. Add the clams and put the onion mixture on top, mixing it into the clams. Put back into the oven and roast until all the clams have opened and are beginning to steam dry.

Method (Wood Stone Oven)

Preheat to 570-600 degrees

- Put the oil in an 11”-12” cooking vessel (sauté pan, cataplana, other ceramic vessel), add the onion, garlic, bay leaves and ½ the salt. Mix together and roast in the front of the oven for 10 minutes, stirring occasionally during this time. They should be beginning to brown.
- Stir in the peppers and paprika and continue to cook for 5 more minutes, stirring occasionally.
- Stir in the tomato paste and the wine and cook to reduce the wine by ½. Remove from the oven and stir in the herbs and vinegar. At this point you set the mixture aside or refrigerate overnight. Otherwise, add the clams and mix them a bit with the onion mixture.
- Put the clams in the oven and roast for about 10 minutes until all the clams have opened and are beginning to steam dry.