

Oven Roasted Clams

Serves 6-8

The delicious Spanish flavors of smokey paprika, sherry vinegar, garlic and oregano permeate these succulent clams.

Ingredients

¼ cup	olive oil
2 med.	onions, peeled and sliced ¼-in. thick
5 cloves	garlic, peeled and crushed with the side of a knife
3 ea.	bay leaves
	Kosher salt
3 ea.	small sweet peppers, thinly sliced (such as banana, pimento, or gypsy)
2 tsp. .	Spanish smoked paprika
1 cup	dry white wine
2 Tbsp.	tomato paste
2 Tbsp.	Italian parsley, roughly chopped
2 Tbsp.	fresh oregano leaves or 1 tsp. dried
1 ½ Tbsp.	sherry vinegar
3 doz.	Manila clams

Method

Oven Temperature: 550-580 degrees

Pour the oil over the bottom of a 12-in. shallow cooking vessel. Stir in the onion, garlic, bay leaves and half of the salt.

Flame Height: 3.6

Place pan **inside the doorway** of the oven and roast for about 10 minutes, stirring occasionally until the onions begin to brown.

Stir in the peppers and paprika, return the pan to **the center of the oven** and cook for 5 more minutes.

Add the wine, stir in the tomato paste and continue to cook until the wine is reduced by half.

Add the herbs, vinegar, and clams. Return the pan to **in front of the flame** and roast for about 8-10 minutes until all the clams are opened.



www.woodstonehome.com (800) 578-OVEN (6836)