

STEAMED CASE INLET CLAMS WITH SPICY ANDOUILLE SAUSAGE

This recipe showcases Case Inlet clams from the Tom Farmer Oyster Co. "The contrasting spiciness of the andouille sausage really brings out the sweetness of Tom's clams," Matsuno says.

Ingredients:

2 pounds fresh clams, rinsed
1 tablespoon minced garlic
1/2 cup diced onion
2 links andouille sausage, cut into
1/2- inch rounds
1 cup white wine (chardonnay or
sauvignon blanc)
2 tablespoons olive oil
1 heavy-duty roasting pan

Instructions:

1. Place the roasting pan on the grill over medium-high heat.
2. Pour in olive oil and allow to heat.
3. Add minced garlic, diced onion and andouille sausage and stir until garlic, onion and sausage just begin to brown.
4. Add clams, white wine and butter.
5. Cover with a piece of foil with a few holes poked through to allow steam to escape.
6. Simmer until clams open, discarding any that do not.
7. Transfer to a large bowl and garnish with lemon wedges and fresh parsley.
8. Accompany your meal with grilled baguette slices or foccacia bread from Port Orchard's Morningside Bakery and a bottle of wine from Puget Sound Wine Cellar. Matsuno suggests pairing this meal with a bottle of Nederburg Lyric, a blend of sauvignon blanc, chenin blanc and chardonnay grapes with a crisp citrus finish.