



CLAMS

with **HABANERO CHIVE BROTH**
SERVES 4

¼ Cup La Mozza Extra-Virgin Olive Oil
½ Red Onion, finely chopped
4 Garlic Cloves, thinly sliced
1 Habanero, finely chopped
1 Bunch Chives, cut into 1-inch lengths
2 Lbs Little Neck Clams
2 Cups dry white wine (Zarate Albarino \$25.)
½ Cup Tarry Market Tomato Sauce
Salt & Pepper to taste.

1. In a large skillet with a lid, heat the olive oil over high heat, add onion and garlic. Cook for 5 minutes until soft or lightly brown. Add habanero, half the chives, clams, wine and tomato sauce. Bring to a boil.
2. Cover and cook until clams steam open, discard any that do not.
3. Season broth with salt and pepper. Divide clams and broth evenly among four warmed bowls, garnish with remaining chives and serve with a TM Baguette.