

WILLAMETTE VALLEY
VINEYARDS

Manila Clams *with* Ginger Saffron Broth

INGREDIENTS

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| 1 lb. | <i>manila clams – rinsed, discard open or cracked shells</i> |
| 1 Tbsp. | <i>canola oil</i> |
| 2 tsp. | <i>garlic – fresh, minced fine</i> |
| 1 Tbsp. | <i>ginger – fresh, minced fine</i> |
| 3 fl. oz. | <i>saffron stock (recipe follows)</i> |
| 1 oz. wt. | <i>red bell pepper – seeded, cut 1 ½" long x ¼" wide</i> |
| 2 Tbsp. | <i>roma tomato – diced ½"</i> |
| 1 Tbsp. | <i>scallions – bias cut ⅛" green and white parts</i> |
| 2 pc. | <i>grilled baguette – bias cut 5"</i> |

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| 1 gallon | <i>vegetable broth</i> |
| 2 ea. | <i>bay leaves</i> |
| 1 Tbsp. packed | <i>saffron threads</i> |
| 1 Tbsp. | <i>black peppercorns – whole</i> |
| 1 ea. | <i>shallots – chopped</i> |
| 4 ea. | <i>garlic cloves – whole</i> |
| 1 Tbsp. | <i>kosher salt</i> |

METHOD

Clams: In a sauté pan, add the oil, garlic and ginger. Cook over medium-high heat allowing the garlic and ginger to sweat and release their aromatic oils. This should take about a minute – be careful not to brown the garlic or ginger. Add clams and coat with garlic and ginger.

Next add the saffron broth and bell peppers and cover with a lid. Let clams steam for 2-5 minutes. Clams are done when they have opened. If a clam refuses to open – discard it.

Transfer contents to a bowl, stacking the clams in the middle. Garnish with the tomatoes and scallions. Finish with the grilled baguette. Serve.

Saffron Stock: Combine all ingredients, mix well and heat over medium-high flame and bring to a simmer. Lower heat and let sit for 20 minutes. Strain, then store refrigerated until needed. Freeze remaining stock of use later.