

Steamed Clams with Pancetta & Roasted Red Bell Pepper Butter



Pestos make great compound butters!



Directions:

- * Sauté pancetta until crisp. Drain & reserve.
- * Add wine to a heavy bottomed pot & bring to a boil.
- * With heat on high add clams. Cover & steam for 4-8 minutes until clams open. Remove with slotted spoon & discard any unopened clams.
- * Reduce remaining wine to about 1 tbsp. Remove from heat.
- * Add Roasted Red Bell Pepper Pesto & softened butter. Whisk to emulsify.
- * Serve clams with red bell pepper butter, pancetta & parsley.

Yield: 1 Main

Course Serving



Ingredients:

- 3 oz Pancetta, minced
- 1/2 cup Dry white wine
- 1 lb Manila clams, washed
- 2 tbsp Roasted Red Bell Pepper Pesto
- 2 tbsp Butter, softened
- 1 tbsp Italian parsley, minced

