

Angry Bulls Bay Clams

Makes 4 Servings | Prep Time: 20 Minutes | Cook Time: 25 Minutes

4 pounds Bulls Bay clams (or any fresh clams)
1 teaspoon olive oil
2 tablespoons sliced garlic cloves
2 tablespoons roughly chopped cherry bomb peppers
2 tablespoons sliced shallots
1 ½ cups white wine
4 tablespoons butter
½ cup cherry tomatoes, cut lengthwise
6 large basil leaves, torn
1 ½ cups favorite pasta, cooked
Salt, pepper, and red pepper flakes to taste

1. Clean the clams by rinsing them under cold water to remove sand.
2. Using a large sauté pan or pot with a lid, heat oil and garlic over medium heat. Stir lightly until garlic is toasted, being careful not to burn it. Add the peppers, shallots, and clams.
3. Stir the mixture and add wine and butter. Bring the wine and butter to a boil, cover, and cook until the clams open.
4. Remove the lid and add tomatoes, basil, and cooked pasta. Season with salt and pepper. Use the red pepper flakes to adjust the “angry” to your taste. Discard any unopened shells.
5. Divide pasta into serving bowls and top with clams.