

Garlic Butter Steamed Clams

A mouthwatering dish of fresh clams steamed to perfection in a savory garlic butter sauce.



Main Dish

15 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 lb fresh clams
- 2 tbsp butter
- 3 cloves garlic, minced
- 1/4 cup white wine
- Salt and pepper to taste
- Chopped parsley for garnish

Steps

- 1 Scrub the clams under cold water to clean.
- 2 In a large pot, melt butter over medium heat.
- 3 Add minced garlic and sauté until fragrant.
- 4 Pour in white wine and bring to a simmer.
- 5 Add clams to the pot, cover, and steam for about 5-7 minutes or until the clams have opened.
- 6 Season with salt and pepper.
- 7 Garnish with chopped parsley before serving.