



Dining & Wine: Recipes

Steamed Clams With Spring Herbs

By [MELISSA CLARK](#)

SUMMARY

A pot full of garlicky steamed clams needs nothing more than some crusty bread – or even just a spoon – to accompany it. In this version, tarragon and chives add a bracing freshness to the clams while lime juice and zest brighten things up. Take your time when cleaning the clams; they need a good scrubbing under running water to remove all the sand and grit. If you do find grit in the sauce after cooking, either strain it through a sieve lined with a dish towel, or let it settle to the bottom of the pot and spoon the sauce off the top. This recipe also works with mussels if you add 1/4 cup water to the pot along with the shellfish.

TOTAL TIME 25 minutes

INGREDIENTS

1 tablespoon extra-virgin olive oil
2 garlic cloves, thinly sliced
2 tablespoons chopped fresh tarragon
2 1/2 pounds littleneck clams (about 30 clams), scrubbed
1/4 cup minced chives
Grated zest of 1 lime
Pinch red pepper flakes
2 tablespoons unsalted butter
1 1/2 tablespoons lime juice

PREPARATION

1. In a medium pot or large straight-sided skillet with a lid, warm oil over medium heat. Add garlic and tarragon. Cook until garlic is slightly softened, about 2 minutes.
2. Stir in clams and cover pot. Cook until clams open, 5 to 10 minutes. Use a slotted spoon or tongs to remove clams from pot, dividing them between 2 serving bowls. (Discard any clams that don't open.)
3. Stir chives, lime zest and red pepper flakes into the pan sauce and let cook for 20 seconds. Stir in butter and lime juice, whisking until butter melts and sauce thickens slightly.
4. Spoon pan juices over clams. Serve immediately.

YIELD 2 servings

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