

Clams & Mussels In White Wine

2 lb any Clams & Mussels
2 Tbs Butter
2 Tbs Olive oil
1/3 Cup Parsley

TJ's Fish Sand - To Taste
1 cup Chopped Shallots
1 1/2 Tbs Minced Garlic
1 Cup White Wine

In large stockpot, heat butter and olive oil over medium heat. Add shallots and cook until about 5 min. Add garlic cook for 3 more minutes until shallots are translucent. Add parsley, Fish Sand, wine and bring to boil. Add clams first and cover. When they begin to open, add mussels. Cook covered until all mussels open, about 6–10 min total. Remove shellfish and put in bowl. Let sauce reduce for a few min, pour over shellfish and serve with bread.

TJ's Tip: *This is merely a "technique" for cooking shellfish. Add anything that you like: cilantro, thyme, tomatoes, red onions, saffron, jalapeno, chorizo, artichoke hearts and more. Like Asian flavors? Do this same recipe with sesame oil, red onions, cilantro and lemon grass. If you like creamy sauces, add cream to the sauce after the shellfish are done and let reduce until it can coat back of spoon.*



TJ's Preston Royal
6025 Royal Lane #110
214-691-2369

TJ's HP/Oak Lawn
4212 Oak Lawn
214-219-3474

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