

Clams Casino on the Grill

Ingredients:

2 tsp.	Olive oil
2 cloves	Garlic, minced
2 oz.	Baby spinach, roughly chopped
2 ½ Tbsp.	White wine
1 Tbsp.	Lemon juice
1 cup	Light cream
1	Bay leaf
3 sprigs	Fresh thyme
Pinch	Red pepper flakes
As needed	Salt and pepper
1 tsp.	Lemon zest
2 Tbsp.	Butter
1 cup	Panko bread crumbs
1 Tbsp.	Parmesan cheese
1 Tbsp.	Parsley, chopped
8 slices	Bacon, diced
18	Cherrystone clams, medium to larger size

Method of Preparation:

1. Heat a small pan over medium heat and add the oil. Once the oil begins to thin and spread, add the garlic and spinach and sauté lightly. Deglaze with the wine and lemon juice and cook for 1 minute then add cream, bay leaf and thyme. Bring to a slight boil then reduce the heat to low and simmer until sauce has reduced by half. Remove from heat and discard the bay leaf; season with red pepper flakes, salt, pepper and lemon zest then let cool.
2. While cream reduces, melt butter in a small skillet and add bread crumbs. Toast until golden brown and crispy then remove from the skillet, cool and fold in the cheese and chopped parsley.
3. Place bacon in a large pan over medium heat and cook, stirring frequently, until crispy and browned, about 8 minutes. Remove from pan and drain on paper towel.
4. Preheat grill to low-medium setting. While waiting for the grill to preheat, shuck the clams, loosen them, but leave them in one half of shell. Top each clam with a dollop of the spinach cream sauce then about 2 teaspoons of crispy bacon and 1 tablespoon of bread crumbs. Place the clams directly on the grill, turn the burners down to low and close the cover. Grill the clams for approximately 7-10 minutes, checking the clams after 7 minutes just to be sure. Serve immediately.