



WEEKDAYS 1et/12pt/c



## Mama T's Zuppa Di Clams

skill level

easy

time

1-30min

servings

4

cost

\$

Contributed by: Mamma T

Mamma T shares one of her go-to recipes for Christmas eve.

### ingredients

18-24 littleneck clams (cleaned)  
 about 1/2 cup onion (finely chopped)  
 1 can anchovies (small flat no oil)  
 1 handful minced fresh parsley  
 1 can tomato paste  
 2 cups water

about 1/3 cup olive oil  
 4 cloves garlic (minced)  
 6-7 fresh basil leaves  
 dried oregano (to taste)  
 1 cup good white wine  
 italian bread

### kitchenware

- Chef's Knife
- Cutting Board
- Liquid Measuring Cup
- Measuring Cup (set)
- Measuring Spoons
- Mixing Spoon
- Saute Pan

### steps

### ingredients per step

### instructions

1

about 1/3 cup olive oil  
 about 1/2 cup onion (finely chopped)  
 4 cloves garlic (minced)

Heat oil in a saute pan. Add onion and garlic and cook until onion wilts.

2

1 can anchovies (small flat no oil)  
 6-7 fresh basil leaves  
 1 handful minced fresh parsley  
 dried oregano (to taste)

Add anchovies, basil, parsley and oregano. Stir about 5 minutes, as anchovies break up and blend into everything.

3

1 can tomato paste  
 1 cup good white wine  
 2 cups water

Then add tomato paste, wine and water. Stir, then simmer about 5 minutes.

4

18-24 littleneck clams (cleaned)

Add clams. Stir with wooden spoon. Cover and shake every now and then until clams over, 2-5 minutes.

5

Italian bread

Remove from heat and transfer clams to bowl. Serve with plenty of good italian bread to Sop up the juices.

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