



## Clams in Cartoccio

This mouthwatering recipe for clams in cartoccio is courtesy of Mario Batali and has been adapted for "The Martha Stewart Show."

<http://www.marthastewart.com/258656/clams-in-cartoccio>

Rated(1)

**Yield**  
Serves 6

### Ingredients

- 1/4 cup extra-virgin olive oil
- 4 ounces pancetta, sliced 1/8 inch thick and cut into 1/8-inch pieces
- 2 red bell peppers, cored, seeded, and cut into 1/4-inch pieces
- 6 cloves garlic, thinly sliced
- 2 to 3 teaspoons crushed red pepper flakes
- 1 cup dry white wine
- 1/2 cup finely chopped fresh flat-leaf parsley
- 3 pounds New Zealand cockles or small clams, such as Manilas, scrubbed
- 12 ripe Sungold or cherry tomatoes, halved

### Directions

1. Preheat a grill or grill pan.
2. Heat oil and pancetta in a large skillet over medium heat, stirring occasionally, until pancetta begins to brown, 4 to 5 minutes. Add bell peppers, garlic, and pepper flakes. Cook, stirring occasionally, until peppers begin to soften, about 3 minutes. Add wine and bring to a boil. Stir in parsley and remove from heat; let cool completely.
3. Place six 12-inch squares of heavy-duty foil on a large work surface. Fold up the edges of each foil square to form a shallow bowl. Divide clams and pancetta mixture, with its liquid, evenly between foil bowls. Top each with 4 tomato halves. Bring the 4 corners of each foil packet up over the clams like a hobo sack; twist ends together and crimp edges to enclose.
4. Place foil packets on grill. Listen for the juices to begin bubbling, 2 to 3 minutes. Continue cooking 4 minutes more. Transfer packets to a large platter and serve immediately, taking care to keep your face away from the steam when opening.

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