



# Recipes

## PROGRAM 8 - SEGMENT 4

### Gladstone's Long Beach Recipes

#### MANILLA CLAMS

Serves 2

#### INGREDIENTS

14 oz Manilla Clams (Clams vary in size. 16-18 pieces large or 24-26 pieces small)  
1 oz Butter, Unsalted

#### BROTH

1 TSP Shallots, minced  
8 oz Clam Juice  
Lemon Wedges  
Pinch Salt & Pepper mix  
Parsley, finely chopped  
1 TBSP Carrot, julienned  
2 TBSP Tomato, chopped  
1 TBSP Leek (green onion), extra fine julienne  
Parsley, finely chopped  
Bread for serving.

#### METHOD

Place clams, shallot, clam juice, salt & pepper, parsley, butter and lemon wedges (with a squeeze) into a hot sauté pan. Cover with a lid and let cook until clams open, approximately 3 minutes.



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#### MANILLA CLAMS

Continued:

Once clams begin to open, add the tomato and leek and cover for another 15 seconds. Put into a small pasta bowl, trying at best to get most of the carrots & Tomato on top as to see all the colour. Sprinkle parsley and Julienne leek over the clams.

**All recipes displayed with kind permission from Gladstone's Long Beach.  
Results may vary.**