



Marinated Clams with Minted Lemon Marinade and Pine Nuts

This is a nice choice for a party because so much of the process can be done in advance. This recipe can be multiplied to make as many pieces as you need. If you can find razor clams, by all means use them. They're available on both coasts and make for an impressive presentation, as their shells (not surprisingly) are shaped like an old straight razor.

- 12 littleneck or razor clams,
rinsed thoroughly (discard any
that won't close)
- 5 fresh mint leaves, thinly sliced
- 2 sprigs fresh flat-leaf
parsley, chopped
- Juice of 1/2 lemon
- 1 tablespoon extra-virgin
olive oil
- Kosher salt
- 1 tablespoon pine nuts
- 1 small serrano chile,
thinly sliced

Place the clams in a small pot, cover with cold water, and place over high heat. As soon as they begin to open, remove them from the water one at a time. Discard any clams that have not opened after 5 minutes of boiling. Remove the clam meat from the shells. Scrape the shells clean and set them aside. Place the clams in a small bowl.

For the marinade, mix the mint, parsley, lemon juice, and olive oil. Season with a little salt and stir well. Pour over the clams and mix to coat well. Check for seasoning and add a touch more salt if necessary. The clams can sit at this point in the refrigerator for as long as overnight but are best after an hour or two.

To serve, spoon one marinated clam back into each shell and place on a bed of salt to keep stable. Once all the clams are distributed, discard the unused shells. Pour any remaining marinade into the clams and garnish with roughly chopped pine nuts or grate them on top of each clam using a Microplane. Garnish each shell with one slice of the chile. Serve immediately.

Makes 1 dozen canapés