



# Hispanic American Heritage



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Featured in *Unity*, September 2004

## Ingredients

2 dozen little neck  
or mahogany clams

1/2 stick unsalted butter

1 small shallot, minced

1 garlic clove, minced

1/2 teaspoon chipotle powder

Dash of Worcestershire sauce

## Spicy Grilled Clams

Grilled clams are a wonderful treat. This recipe comes from *Catalina* magazine's food expert, Ramin Ganeshram. Her version has a bit of a smoky kick from chipotle powder. Serves 4.

Place clams in a stock pot and cover with cold water. Rinse and change water every 10 minutes or so — this will reduce saltiness.

Preheat a barbecue grill to about 400 degrees. Place clams on the grill and close lid. While clams are cooking, melt butter in a small saucepan and add shallot and cook for 1 minute until translucent. Add garlic and cook 1 minute more. Add chipotle and Worcestershire sauce. Stir well and remove from heat.



Using sturdy tongs, remove the top half of the now-opened clams. Discard any clams which have not opened in the grill's heat. Using a pastry brush, gently brush butter mixture on clam halves, continuing until all the mixture is used. Place clams on a serving platter and enjoy!