

epicurios

## Steamed Clams With Spicy Sausage And Tomatoes

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by Bobbi Claibourne, Tucson, AZ

"When I lived on Chesapeake Bay, I had access to the freshest seafood, and I still love cooking with it," writes Bobbi Claibourne of Tucson, Arizona. "Having promised to bring a dish to my in-laws' holiday dinner last year, I paired clams with sausage for this starter, which is now a new family favorite."

Offer crusty bread with this to soak up some of the juices.

**Yield:** Makes 6 (first-course) servings

### ingredients

2 tablespoons olive oil  
1 pound hot Italian sausages, casings removed  
1/2 cup chopped shallots  
4 garlic cloves, chopped  
1/4 teaspoon dried crushed red pepper  
1 14 1/2-ounce can diced tomatoes in juice  
1 cup canned low-salt chicken broth  
2 tablespoons balsamic vinegar  
4 pounds littleneck clams (about 3 dozen), scrubbed  
1/2 cup chopped fresh basil

### preparation

Heat olive oil in heavy large pot over medium-high heat. Add sausages; sauté until almost cooked through, breaking up with fork, about 10 minutes. Add shallots, garlic and dried red pepper. Sauté until sausage is cooked through, about 5 minutes. Mix in tomatoes with juices, broth and vinegar. Add clams, cover and boil until clams open, about 8 minutes (discard any clams that do not open). Mix in basil.