

Calms or Mussels with Chorizo

For my second attempt, I doubled the recipe and used only clams. I also used Mexican chorizo, which added some spice to the dish. My husband made his famous garlic bread, and we had a warm, spicy dish for six people on a rainy, cold night. A green salad with fennel and grapefruit completed the meal. For dessert, I made my marzipan cake with raspberry sauce. Everyone went home with a full belly.

I never had any leftovers when I made this dish. Since I had to quickly snap a photo to share with you while dinner was already on the table, I apologize for the poor quality of the picture. I will switch the photo the next time I make it. If you prefer pasta instead of crusty bread, feel free to try it. It should be ok, but I haven't tried it. Adjust your seasoning according to your taste. I used whole peeled tomatoes and squeezed them with my hands into small pieces. The sauce can be prepared ahead of time. Just reheat it before adding the clams.

Ingredients:

3 lb. Clams, mussels, or both
½ TBS. olive oil
3 cloves of garlic, thinly sliced clams and Mussels
4 oz. Mexican or Spanish-style chorizo, depending on your taste
1 ½ cup leeks, one large leek
1 ½ cup dry white wine
1 cup canned, chopped tomatoes
1 tsp. salt
1 tsp. pepper
1 tsp. sugar
2 TBS. butter
chopped fresh chives, or parsley

Directions:

Put the clams or mussels in a large container of cold water and let them soak for about 30 minutes. When ready to take them out, rinse them in cold water and scrub them clean if necessary. Discard all calms that are not closed.
Cut the leeks in half and thinly slice them. Rinse them in cold water until all the dirt is removed. Dry them in a colander.
Remove the casing from the chorizo, half it, and cut into ½ -inch pieces.
In a large pot, slowly heat the olive oil, add chorizo, and saute at medium heat, stirring often until the chorizo begins to brown, about 3 minutes. Add the leek and garlic, stirring often until softened, about 2 minutes. Add the wine, reduce it, and cook it for a couple of minutes. Add the tomatoes and spices and cook for another 5 minutes, stirring often. Adjust the spices according to your taste. When you are ready to serve, add the clams and cook them over medium heat for about 7-9 minutes with the pot covered. When the clams have opened, remove them with a slotted spoon into warmed serving bowls. Discard all unopened clams. Add the butter to the sauce and stir until dissolved. Pour the sauce over the clams and sprinkle with chives or parsley. Serve immediately.

Guten Appetit!

Recipe from *Real Simple Magazine*

Adapted by ° Sunnycovechef.com

