



THE ingles TABLE

CHEF KAIL

Sautéed Clams in Spicy Basil Broth



SHOPPING LIST

- 2 tsp olive oil
- 1 tsp red chili flakes
- 1 tbsp minced garlic
- 1/4 cup white wine
- 1/4 cup diced tomatoes
- 1 lb clams (fresh or frozen)
- 1 lb cubed, cold butter
- 2 tbsp chiffonade basil

INSTRUCTIONS

- Heat olive oil, chili flakes, and garlic.
- When garlic turns golden brown deglaze the pan with white wine and reduce the liquid.
- Add clams and tomatoes and steam until the clams open.
- Finish sauce with butter and basil.