

PALE ALE OVEN-ROASTED SKILLET CLAMS

Serve directly in the skillet in the middle of the table with lots of crusty bread for sopping up the flavorful broth that this makes in the pan.

2 lb. small Manila clams in the shell, rinsed
1 tablespoon minced garlic
1/8 - 1/4 teaspoon red chili flakes, depending upon the spiciness you like
2 ripe roma tomatoes, chopped (about 1 cup)
1 teaspoon finely minced fresh rosemary
1/2 lemon, cut in 4 pieces
1/4 cup flavorful pale ale, such as Redhook India Pale Ale
2 tablespoons butter, cut in small chunks, or olive oil
1 large rosemary sprig (optional)

Preheat oven to 500°F.

In a large bowl toss together the clams, garlic, chili flakes, tomatoes and minced rosemary. Transfer to a large, heavy or cast iron skillet with an oven-proof handle. Squeeze the lemon pieces over the clams and drop the lemons into the pan. Pour the beer over the clams and scatter with the butter. Lay the large rosemary spring in the center.

Place in preheated oven. Roast for 14 - 16 minutes until clams are all just open and just done. Remove from oven, and stir around with a large spoon. Serve in skillet on a hot pad or trivet -- being sure to wrap handle with a cloth napkin or pot holder.

Serves 4 as a shared appetizer or 2 as a light meal with a salad.