

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 31 – Baby Clam and Queenies Sauteed

*Preparation time: 10 mins – Cooking time: 10 mins*

#### Ingredients

500gms of baby clams in shell, cleaned  
100gms of shucked queenies (without shell)  
1 wine glass of tomato concasse (see Sauces and Side Dishes for recipe)  
¼ teaspoon of cayenne pepper  
1 level teaspoon of thyme  
½ glass of olive oil

#### Method

1. Heat large pot with lid on until almost smoking then add oil, thyme , cayenne pepper and clams and replace lid.
2. The clams will steam open in about 90 seconds.
3. Add fresh queenies and again replace lid.
4. Cook for 1 minute and then add tomato concasse.
5. Bring to the boil and serve immediately with fresh crusty bread.

Serves 3

