

CHBC Demo Recipes

Lemon Pepper Rapini and Garlic Clams

(serves 4)

A (garlic clams)

1 lb manila clams (rinse thoroughly)
4 cloves garlic (sliced)
1 lemon (juiced)
¼ cup white wine
to taste sea salt and cracked pepper

Combine all ingredients in a covered pot and place on high heat. Bring to a boil and remove from heat. Leave covered and prepare the rapini.

B (rapini)

1 tblsp olive oil
1 lb rapini
to taste lemon pepper
½ cup juice from clam pot
¼ lb butter (cold, cubed)

Add olive oil to a hot sauté pan. Add rapini and stir. Season with lemon pepper and cover 4-6 minutes. Stir occasionally (the rapini will look shiny). Add clam juice, bring to a simmer and remove from heat. Stir in cubed butter until fully melted.

To plate: Arrange rapini on a service platter (reserve butter sauce). Top with clams and finish by covering with the butter sauce. Garnish with julienne tomatoes and chopped parsley.



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