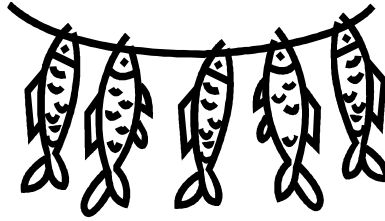


George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



Razor Clams with Chiles and Garlic

- 1 1/2 lbs. razor clams, rinsed thoroughly
- 5 tbsp. extra-virgin olive oil
- 4 cloves garlic, minced
- 3–4 dried chiles de árbol, crumbled
- 1/4 cup white wine
- 1 1/2 cups parsley, minced
- Kosher salt, to taste

Heat oil, garlic, and chiles in a 12" skillet over medium heat, Cook, swirling pan occasionally, until garlic is pale golden brown, about 6 minutes. Increase heat to high; add razor clams and wine, and cook, covered, until clams are just cooked through, about 3 minutes. Add parsley and season with salt; toss razor clams to coat with salt.

Fun Fact:

They have a sweet flavor that is similar to a lobster, but with the same texture and consistency of a clam.

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