



## Chile-Lime Clams with Tomatoes and Grilled Bread

Serves 8

### Ingredients:

12 tbsps.	unsalted butter, cut into pieces, divided
4 ea.	large shallots, chopped
8 ea.	garlic cloves, thinly sliced
2 tbsps.	tomato paste
2 cups	beer
2 cups	cherry tomatoes
2 15.5-ounce	can chickpeas, rinsed
4 tbsps.	sambal oelek
48 ea.	littleneck clams, scrubbed
2 tbsps.	fresh lime juice
8 ea.	thick slices country-style bread
4 tbsps.	olive oil
1 cup	cilantro leaves with tender stems
Kosher salt for tasting	
Lime wedges (for serving)	

### Directions:

1. Prepare a grill for medium, indirect heat (for a gas grill, leave one or two burners off; for a charcoal grill, bank coals on one side of grill).
2. Place a large cast-iron skillet on grill over direct heat (move it around to cooler part of grill as you cook if needed) and melt 4 Tbsp. butter in skillet.
3. Add shallots and garlic and cook, stirring often, until soft, about 4 minutes.
4. Add tomato paste and cook, stirring often, until paste darkens to a rich brick-red color, about 1 minute.
5. Add beer and tomatoes. Bring to a boil and cook until beer is reduced nearly by half and no longer smells boozy, about 4 minutes.
6. Stir in chickpeas and sambal oelek, then add clams. Cover (if you don't have a lid that fits, use a sheet of foil) and cook, stirring occasionally, until clams have opened; this could take from 5–10 minutes depending on size of clams and the heat level.
7. Remove from heat; discard any clams that don't open. Stir in lime juice and remaining 2 Tbsp. butter.
8. While the clams are cooking on the grill, drizzle bread with oil and season lightly with salt.
9. Grill until golden brown and crisp, about 2 minutes per side.
10. Transfer toast to plates and spoon clam mixture over; top with cilantro. Serve with lime wedges for squeezing over.

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