



Makes: 4 servings

Prep Time: 5 minutes

Total Time: 20 minutes plus one hour to clean clams

Ingredients

- 4 dozen littleneck clams, cleaned
- 1 tbsp corn starch
- 1 tbsp plus 1 tsp kosher salt, divided
- 1 head of garlic, halved horizontally
- 3 bay leaves, preferably fresh
- 1 & 1/2 cups dry white wine, preferably Albariño
- Crusty bread, for serving, toasted if desired

Instructions

To clean clams, place them in a large bowl and cover with cold water. Sprinkle with 1 tablespoon kosher salt and 1 tablespoon cornmeal. Let stand for one hour, then rinse and drain.

Put the clams, garlic, bay leaves and wine in a large skillet. Bring the wine to a boil over moderately high heat. Cover with a tight-fitting lid and cook until the clams open, about 10 minutes; discard any clams that don't open. Using a slotted spoon, transfer the clams to 4 bowls. Stir the olive oil and 1 teaspoon kosher salt into the broth, and then pour over the clams. Serve hot, with crusty bread.

Recipe adapted from Gwyneth Paltrow