

CopyCat Red Lobster Steamed Clams

Ingredients

6 dozen Littleneck Clams
3 tbsp. Canola Oil
4 Garlic Cloves, chopped
1 1/2 cup Onion, chopped
1 cup White Wine Vinegar
2 tbsp. Fresh Basil, chopped
Sea Salt, to taste
Ground Black Pepper, to taste
8 tbsp. Butter, melted

Directions

Thoroughly clean off the clams.

Warm the canola oil in a large saucepan over medium heat.

Add garlic and onion, and cook until garlic is fragrant and onion is tender.

Stir in the white wine vinegar.

Add the clams along with 2 cups of water.

Cover saucepan and let clams cook for about 10 minutes until open.

Transfer the clams to a large serving bowl, discarding any that didn't open.

Sprinkle clams with basil, along with salt and pepper if desired, and drizzle with melted butter.