

Clam and Sausage Ragout

Category: Seafood

Servings: 2

Rating: 10

Source: Based on a Williams-Sonoma "Shellfish" recipe

Description:

We serve Argentinian Malbecs with this dish and they match very well.

Ingredients:

chorizo	1 link, or Hot Italian
mild Italian sausage	2 links
potato	2 medium Yukon Gold
milk	1/8 cup, or so
butter	1-2 tablespoons
white pepper	to taste
fennel	1/2 medium
onion	1 small, sliced thinly
fennel seeds	1/4 teaspoon, ground
garlic	2 cloves minced, 3 whole
red pepper flakes	1/4 teaspoon
olive oil	1 tablespoon
white wine	1/3 cup
tomato	1 cup, tinned
clams	1 pounds
salt	pinch
pepper	several grinds
parsley	2 tablespoons, for garnish

Instructions:

Simmer the sausages in 1/4 cup of water for about five minutes, turning once. Cut into diagonal slices about 1/2" thick. Boil the potatoes in salted water with 3 whole cloves of garlic until soft. Drain and mash them with whole milk, a tablespoon or so of butter, and white pepper to taste.

Trim the fennel and slice it thinly lengthwise. Sauté the onions, fennel, minced garlic, ground fennel, and red pepper flakes in olive oil covered, over medium heat until quite soft and starting to brown, about 15 minutes. Raise the heat to high and add the wine, cooking uncovered until most of the liquid has evaporated, about 3-4 minutes. Add the tomatoes and reduce the heat to medium-low. Simmer, stirring and mashing the tomatoes occasionally until the sauce has thickened and the

tomatoes are crushed, about 15 minutes.

Add the clams and sausage slices to the sauce and simmer, covered, until the clams have opened, about 3-4 minutes. Remove the clams as they open and continue simmering until the sausage is cooked through and the sauce is appropriately thick.

Season with salt and pepper and add the clams back. Mound mashed potatoes (rewarmed in the microwave if made earlier) in each individual serving bowl, cover with the ragout, sprinkle with parsley, and serve.