

Clams in Tomato and Saffron Sauce

Category: Spanish

Servings: 4

Rating: 10

Source: Easy Tapas, Julz Beresford

Description:

You need some good French bread for mopping up the sauce! And a bottle of Rioja Crianza to drink with them.

Ingredients:

clams	1 lb
saffron	pinch of threads, ground up slightly
olive oil	1 tablespoon
onion	1/2 small, finely chopped
garlic	2 large, minced finely
sherry	1/2 cup
tomato paste	2 tablespoons
parsley	1 tablespoon, finely chopped
spanish paprika	pinch, oak-smoked
cayenne pepper	pinch
almonds	2 tablespoons, ground up in a mortar & pestle

Instructions:

Put the clams in cool, salty water with a tablespoon of corn meal for 2 hours to help clean them and get rid of sand. Put the saffron in a bowl with a tablespoon of hot water and let soak for 20 minutes or so.

Meanwhile, sauté the onion in olive oil for about 3 minutes and then add the garlic, sherry, tomato paste, parsley, paprika, cayenne, saffron with its juice, and 1/4 cup of water. Bring to a boil and boil for about 4 minutes.

Add the clams and cook them, covered, for about 4 minutes. Remove any clams which have not opened and add the ground almonds. Stir and cook for another minute or so and then remove from the heat. Set aside, covered, for 5 minutes and then serve with warm bread.