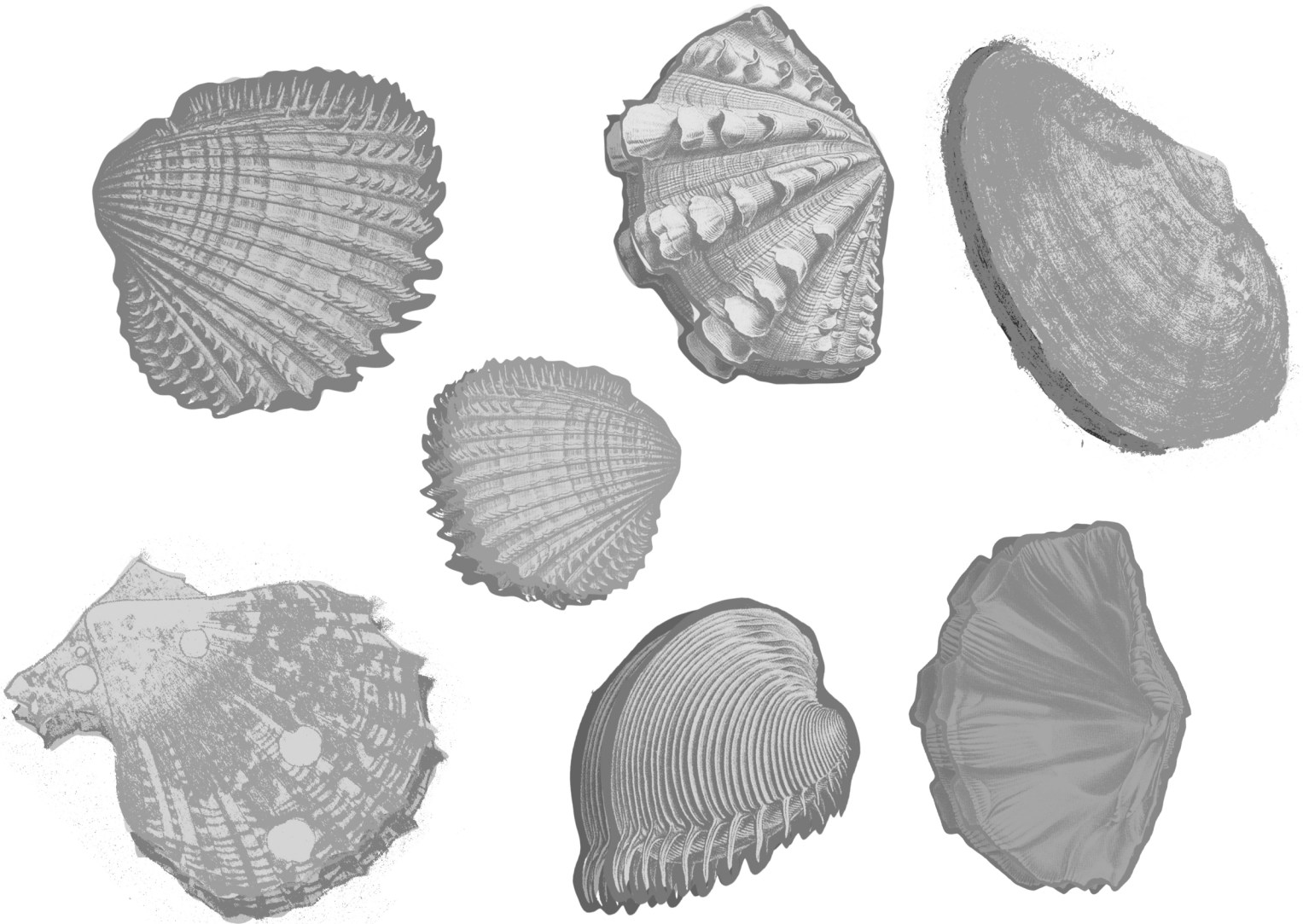


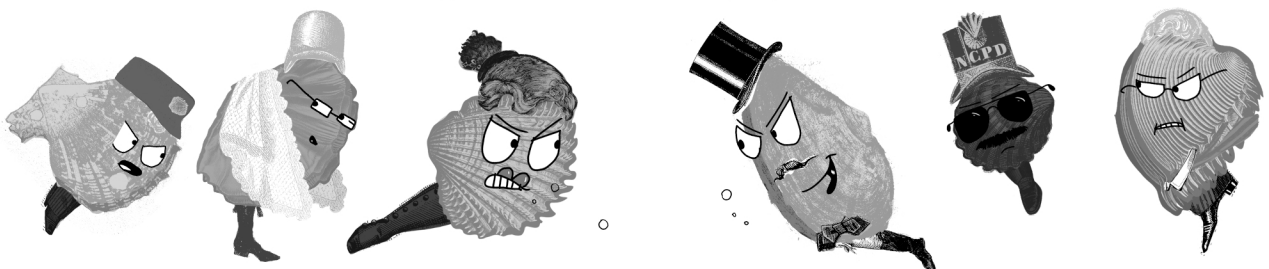
Go ahead, make a clam!
(Genetic hybriding machine not required.)

Instructions:

- In a large skillet (that has a lid), melt 2-1/2 tablespoons of the butter over medium heat. Add garlic and cook, stirring constantly, until fragrant (about 30 seconds).
- Add wine and lemon juice. Bring to a boil.
- Add clams and remaining butter. Cover and steam until clams have opened (about 7-8 minutes). Occasionally shake skillet while steaming.
- Discard any clams that do not open. Sprinkle evenly with parsley and garnish with lemon wedges, if desired. Serve with a french baguette or over a bed of cooked pasta.



Some examples of clams, good and bad:



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