



# Total Locals Club

Recipes for pairing with Total Locals  
Club July 2014 Selections

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## Clams and Sausage in a Cataplana

Pair with 2012 Eric Ross Struttin' Red Portuguese Blend

Inspired by David Leite from *The New Portuguese Table* | Clarkson Potter, 2009 Serves: 4

A *cataplana* is a kind of pressure cooker, shaped like a giant clam with hinged pan clamps during cooking, locking in the juices of its contents. Brought to the table and opened, it fills the room with wonderful scents but a Dutch oven with a tight-fitting lid works perfectly if less dramatically.

### Ingredients

- 3 tablespoons olive oil
- 8 ounces dry-cured smoked Spanish chorizo, cut into ¼-inch coins
- One ¼-inch thick slice Serrano ham, or prosciutto, trimmed of excess fat and cut into ¼-inch cubes
- 2 medium yellow onions, cut lengthwise in half and sliced into thin half-moons
- 1 Turkish bay leaf
- 4 garlic cloves, minced
- One 28-ounce can whole peeled tomatoes, preferably San Marzano, drained and chopped
- ¼ cup dry white wine
- ½ teaspoon sweet paprika
- 4 pounds small clams, such as cockles, manila, butter, or littlenecks, scrubbed and rinsed
- Freshly ground black pepper
- 3 tablespoons minced fresh flat-leaf parsley leaves

Heat the oil in a large cataplana or a pot with a tight-fitting lid over medium-high heat until it shimmers. Dump in the dry-cured Spanish chorizo and Serrano ham or prosciutto and cook, stirring occasionally, until brown, 6 to 8 minutes.

Lower the heat to medium; add the onions and bay leaf, and cook, stirring occasionally, until the onions are soft, 5 to 7 minutes. Add the garlic and cook for 1 minute more. Stir in the tomatoes and any accumulated juice, the wine, and paprika. Discard any clams that feel heavy (which means they're full of sand), have broken shells, or don't close when tapped. Place the clams into the pot and turn the heat to high. If using a cataplana, lock it and cook 5 to 10 minutes, shaking occasionally, until the clams open. If using a Dutch oven, cook, covered, stirring occasionally until the clams pop open, 5 to 10 minutes.

Carry the cataplana to the table, making sure everyone's watching, then release the lid or bring the Dutch oven to the table and open the lid to reveal all the great aromas. Toss out the bay leaf and any clams that refuse to open. Season with a few grinds of pepper, add parsley, and ladle the stew into wide shallow bowls. Enjoy with Eric Ross Struttin' Red.

