

## CLAMS A LA DU CHEF

### INGREDIENTS:

12 raw clams  
3 slices of Swiss cheese

#### Herb Butter

2 nobs of Butter  
3 sprigs of Watercress, finely chopped  
2 sprigs of Parsley, finely chopped  
1 Shallot, finely chopped  
3 Anchovies, finely chopped  
4 Almonds, crushed  
Garlic, minced, ½ teaspoon  
Splash Pernod wine  
Splash Tobasco sauce

### DIRECTIONS:

Open 12 raw clams to be on the half shell and do take the time to check for pieces of shell in the clam

Loosen the clam from the bottom part of the shell

#### **Mix herb butter for clams**

Melt butter

Mince some watercress, parsley, shallots, and combine with anchovies, almonds, and a pinch of garlic

Add the Pernod wine and a few drops of tobasco sauce

Mix the above ingredients together

Place some of the herb butter mixture on each of the clams

Place a ¼ slice of Swiss cheese on the top of each clam (you can add more cheese if you prefer)

Place the clams under the grill until the cheese is brown

Enjoy