

AMERICAN RIVERS
TOUR
2017



PORGY & CLAMS

Adapted from a dish by Kerry Heffernan

Grand Banks

New York City

(Serves 4)

- 1 dozen Little Neck clams, washed and scrubbed
- 2 whole Porgy (Scup) (1 1/2 to 2 lb. each, cleaned with head on) filleted & cut into 4 portions
- 12 ramps or scallions, chopped fine
- 4 tablespoons butter
- 1 cup dry white wine
- Salt and pepper to taste

Start cast iron skillet over open fire on grill. If your fire is well along and coals are plentiful, allow it to stay low and place the cast iron skillet directly on the coals. If it's burning hot and flaming, place the skillet above the flames on a grill rack and monitor closely.

Place clams directly on the wire grill over the fire. While clams are beginning to open, add butter and ramps to the skillet, then place the clams in the pan. Pour wine evenly over the clams and cover. After 2 minutes add the Porgy fillets, cover and simmer for 2 minutes. With a spatula, the flip the fish to the other side and cook for 2 more minutes. Add salt and pepper to taste.

Serve with grilled asparagus and lemon slices.