



Sautéed Sea Clams

Captain Scott Nolan, [Edible Cape Cod](#)

Unlike their smaller cousins that we're used to eating fried, you don't eat the bellies of Atlantic surf clams and instead eat the foot (or tongue). This recipe comes from Captain Scott Nolan and appeared as a guest recipe in Edible Cape Cod. Not sure where to source clams? Check out the Local Catch Network Seafood Finder to connect with a fish harvester in your area.

Ingredients

- Fresh shucked sea clams, rinsed thoroughly
- 2 tablespoons butter
- 1/4 cup olive oil
- 1 garlic clove, minced
- Fresh chives or scallions

Directions

1. Slice the tongue (or foot) of the clams into 1/2-inch strips
2. Add butter and olive oil to a large skillet over medium heat.
3. Add garlic and stir
4. Add clam and sauté for about 5 minutes
5. Top with chopped fresh chives or scallions and plate with a starch of your choice (Scott recommends al dente linguine)

Find this recipe & more in the [April 2022](#) Newsletter.