Razor Clams Provincial

NIBBLEDISH CONTRIBUTOR

Ingredients

- 12 Razor clams (about 3 per person) rinsed in water and dried on paper towel - 1 Spanish onion, sliced finely - 1 Clove garlic, chopped finely - 2 Bacon rashers, chopped - Tomatoes, chopped (about one cup) - 1 cup chicken stock (or water) - 1 cup red wine - Salt and ground black pepper - Olive oil for frying

Instructions

1. In a large frypan or saucepan, heat oil, then add bacon, onion and garic and cook on high heat until coloured or brown. 2. Add tomatoes and mix, cook for a minute or two. 3. Add red wine and let the alcohol cook out 4. Add chicken stock, mix and turn down heat to simmer. 5. Cook until reduced by a third. Add salt and pepper to taste if necessary. 6. Turn heat high, and when boiling add razor clams and cook for a few minutes until done, mixing gently a few times. Serve with and crusty bread and a fresh grinding of black pepper.