

Hot Clams and Oysters in Butter Sauces

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Preparing the clams

Place the clams on a microwavable plate and heat in the microwave on full power for 1 minute. The clams will have opened. Run your knife between the shells, keeping the meat in one of the shells. Loosen the meat from the shell with the knife. Arrange the clams in their half shell on a plate.

Step 1: Preparing the clams

Step 2: Preparing the oysters

- 6 medium oysters

Place the oysters on a microwavable plate and heat in the microwave on full power for 1 minute. The oysters will not have opened. Open each oyster by putting the knife in the joint and popping them open. Run your knife between the shells and remove the flat shell. Loosen the meat from the shell with the knife. Arrange the oysters in their deep shells on a plate.

Step 3: Making the sauce for the clams

- ½ teaspoon Sriracha or other hot sauce
- 2 tablespoons melted unsalted butter
- 1 teaspoon prepared horseradish
- Chopped chives

In a small bowl stir together the Sriracha, melted butter, and horseradish. Spoon the mixture over the clams and sprinkle with the chives.

Step 4: Making the sauce for the oysters

- 2 teaspoons lime juice
- 2 tablespoons unsalted butter, melted
- Freshly ground black pepper
- 1 tablespoon chopped chives

In a small bowl combine the lime juice, melted butter, pepper, and chives. Spoon the mixture over the oysters.

Step 5: Serving

Serve immediately.