



**Where Seattle Goes For Seafood**

*Presents*

**CHORIZO PEPPER CLAMS**

12 oz.	Manila Clams (washed)
1 oz.	Bell Peppers (finely diced)
1 oz.	Sherry
3 fl oz.	Clam Juice
1 tsp	Garlic (minced)
1 oz.	Butter
2 fl oz.	Heavy Cream
1/2 oz.	Tequila (we use Jose Cuervo)
1 wedge	Lime
2 oz.	Chorizo Sausage (precooked)

**Instructions:**

1. Place clams, peppers, sherry, clam juice, garlic, butter, heavy cream, chorizo, and Tequila in small pot.
2. Cover and cook until clams are done. (Discard any unopened clams.)