

# MIX *magic* CLAM DIGGER

## INGREDIENTS

- 4 oz Tomato Juice
- 2 oz Chilled Clam and Mussel Broth (reserved from the pasta cooking liquid, infused with white wine, garlic, and shallot)
- ½ oz Fresh Lemon Juice
- A pinch of Red Pepper Flakes (or a few dashes of hot sauce)
- A pinch of Salt and Fresh Ground Black Pepper
- Garnish: Fresh parsley sprig, a lemon wedge, and a reserved cooked mussel or clam.
- Alcoholic Option: Add 2 oz of Vodka to turn this mocktail into a classic, coastal Bloody Caesar.

## RECIPE

Reserve about 2 ounces of the simmering, butter-and-wine infused broth from the Mussels & Clams Pasta recipe in this issue, and allow to chill. Fill a cocktail shaker with ice, combine the tomato juice, the chilled shellfish broth, fresh lemon juice, red pepper flakes, salt, and black pepper. (If you are utilizing the alcoholic option, pour in the 2 ounces of vodka here). Shake gently for about 10 seconds to thoroughly chill and combine the ingredients. Strain the mixture into a tall Collins glass filled with fresh ice. Garnish the rim with a sprig of fresh parsley, a lemon wedge, and a shell saved from your pasta dish.



A savory companion to the **Mussels and Clams Pasta** in this month's issue, this coastal cooler acts as a Southern-style 'Virgin Caesar'. By creatively upcycling the actual cooking broth from the littleneck clams and mussels, capturing the depth of umami, highlighting the sautéed garlic, shallots, and dry white wine used in the meal. The bright tomato base, subtle pepper-flake heat and fresh lemon juice provide a crisp, acidic lift and finish that ties the flavors of the sea and the table together seamlessly.

- RECIPE, PHOTO: EDITOR

