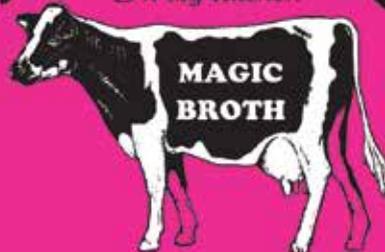




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Ivey Loves Clams Gluten Free



CLAM UP AND READ! This month's recipe research, gave us a new favorite and today's Gluten Free trend has really worked out in our favor. So we decided it was time I talk to you about our lovely bi-valve, the clam. If I were on death row, my last request would be to order-in Baked Clams from La Parma II in Huntington LI. I was just there last weekend for a celebration. It is still incredible. La Parma is my old, hometown, Wednesday-family night dinner place. It was simply and still is, heaven! Growing up, my Sister and I not only had dinner there with our Parent's at least one night a week, but spent most of our teenage dating careers explaining to various boys why our parents were

sitting 6 tables away. I wonder what Freud would say about that one?

Back in the old days, Anthony, La Parma's owner, used to let me come back there and hang out in the kitchen while he cooked. I loved being in that kitchen, I felt so comfortable there. I still do. Watching Anthony work with the food, and all the commotion that was going on around me, I knew I had to be in the food business. And Anthony, I'm takin' every recipe I saw in that kitchen to the grave, Babe. This is simply homage to you. My lips are sealed.

So here I am thinking about my favorite restaurant and I'm getting a hankering for those Baked Clams. When I want something, there is usually very little that can stand in my way. Except maybe 2 kids to schlep, a big bridge and a Husband to cajole into Sunday traffic on the Long Island Expressway. Oh, and one more minor obstacle I forgot to mention. I don't eat starch anymore - in any form. Baked Clams have breading. @#\$%^!*&#)&?!!!!

Well, now what? The object of my drool is not only far away, it's contraband.....Sure, make me want it even more.

Well Ivey (said my brain), stop salivating, get your tushie off the couch and go to Mt. Kisco. Mt. Kisco Seafood, located at 477 Lexington Avenue in Mt. Kisco New York is a terrific place to buy your seafood. It's one of the best seafood places I've found in Westchester to date. It's spotless, it smells like a fresh ocean - not the fish that swim in it - and they'll happily shuck your clams for you. Call in your order. Now that's what I call customer service. Ask for Joe (914) 241-3113.

When you order your clams from Mt. Kisco Seafood, asked for them to be shucked, the clam juice reserved and tell then you want to keep the shells. As far as scrubbing shellfish goes, everyone has their own thoughts on the subject. I like to suck the clams right off the shell when I eat them. I know, I know some people use a fork. Anything that goes in my mouth, get's washed first. So yes, I do pre scrub my shells when I make baked clams. Now you have the clams you have the motivation, what

are you supposed to do? Well, I'll tell ya Darlin' go wash your hands, you're about to get dirty.

Ivey's Gluten-Free Baked Clams

2 Dozen Little Neck Clams – shucked; juice & shells reserved
1 Cup finely chopped raw cauliflower
½ Pkg. Bacon – room temp. and sliced lengthwise, chopped very small
½ Cup + ¼ Cup Parmesan Cheese
1 Bunch Chives – chopped and separated into 2 portions
Clam Juice
White Wine or Beer - optional
Lemon juice for serving - optional
Preheat your oven to 420°
Lay the clamshells next to each other in a baking dish
Situate the Bacon, ½ the Chives & ½ Cup of the Parmesan Cheese into a large bowl and toss thoroughly using your fingers until well combined. (No, it doesn't come out the same with a spoon!) You want the mixture to be soft, when you pinch it softly between your fingers, it should stand at attention.
Lay a clam in each of the shells and plop a small blob of the



mixture on the top of each. Yes, you are still using your hands.
Sprinkle the tops of each clam with the extra ¼ Cup Parmesan Cheese and drizzle with a little Magic Oil.
Add 1 Cup Total Liquid to the bottom of the pan; it can be Clam Juice, White Wine, Beer or Water (I use ½ Clam Juice and ½ White Wine)
Put the pan on the top shelf of the 420° oven and check after 10 minutes.
Crack open the oven door and turn on the broiler. Hang out for 2

minutes or so, keeping a very close eye on your clams. You want them to be golden brown on top and for the cheese to be bubbly.

Let them cool for a few minutes before serving. Top the clams with the other ½ chopped chives and squeeze some luscious, juicy lemon on top.

So, now what? ..."Dear Ivey, I made your bacon cauliflower baked clam recipe and I had a lot of left over filling. Is there anything I can do with it?" So, Vicky and I came up with an incredible idea while in the test kitchen this month, working on this article for you. Clam pie. It is also gluten free, and if it wouldn't give the direct opposite impression, I would want to call it clam pizza pie. Because we cut it up into slices perfectly with a pizza cutter. Knives proved tricky when aiming for precision in plating this dish.

CLAM LOVE PIE

We too, had a lot of filling left to clam ratio. So I decided to throw them all in together. And, no, I did not have extra clamshells lying within my reach. Yes, of course, I do have the old fashioned 70's scallop shells my Mom used to make her baked clams in, but I'm not making that recipe, and besides, they are currently stored in my attic. Yeah, I'm a serious hoarder when it comes to kitchen, cooking and entertaining equipment. I have a feeling you are not too surprised? But, I DID have a small, Le Cruset, round ceramic baking dish. I buttered it up very well, extremely well, can't use too much butter I figured, and simply piled all of the filling into the heavily buttered baking dish. I set the oven temperature at a trusty 420 and topped the dish with additional Parmesan cheese.

Oh my ever-lovin' goodness. I can't even curse, this is so delightful only savory kind things fly out of my mouth while I find myself shoving another piece into my mouth so hard. Seriously, you gotta try this. So all that extra butter that I used? Yeah, well, it served as not only a vehicle to allow thorough cooking and the desired crackling crust on top, but it also made the pan almost non-stick, almost. That was the only trick, as soon as it came out of the oven, it was very pliable, the cheese was still hot and soft and melty. So I found a friendly looking thin spatula and stuck him underneath the clam pie all around the edges at first. Once I felt her give a little, I knew I could push the spatula all the way underneath and wiggle it back and forth to ensure the hot clam mix turned pie would not become sticky icky. When I turned the pie out of the baking dish I was pleased to see that her bottom was nice and browned by all the butter and the contact with the ceramic surface. I do not know if I am capable of expressing my delight, other than to write

this article and share the idea with you too. Thank you Shelly S. for your question, you inspired deliciousness! We made instructional videos for you to either scan here in the magazine with your smartphone or go directly to YouTube.

Also, last, but certainly NOT LEAST, is a wonderful announcement from the girls at Ivey's In My Kitchen, our delicious, restorative, comforting Biologically Better Beef Bone Broth is NOW AVAILABLE FOR SALE!!! We have affectionately named it Magic Broth. Remember our recent February-March 2017 article? Well, between the contact, emails and demand, which turned out to be so high, that we just HAD to make it and make it available to everyone. Poor John Vargo, he has been running around town giving broth to all of his good friends who have been feeling poorly this flu season. He is so good at giving back. Let's take a load off his back. Now you can buy it. Liz has a sweet little store on her property at the Shunpike Dairy that we get all our raw milk, eggs, beef, pork,and now our beef broth from. C'mon and get it.

Shunpike Dairy; ask for Liz, tell her that Ivey & Vicky sent you!
SHUNPIKE DAIRY 1348 SHUNPIKE, (off of Rt 44)
MILLBROOK NY 12545
(845) 702-62224
Website: www.shunpikedairy.com

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