

COD WITH MANILA CLAMS

4 PIECES OF COD (ABOUT 1/2 LB EACH, SKIN ON)
2 DOZEN MANILA CLAMS
4 CLOVES OF GARLIC
1 SMALL RED ONION
2 SPRIGS OF FRESH THYME
CHILI FLAKES
WHITE WINE

HEAT A LARGE FRYING PAN OVER A HIGH FLAME.

DRY THE FISH THOROUGHLY WITH PAPER TOWELS. SALT AND PEPPER.

POUR 3 TBSPS OF OLIVE OIL INTO THE PAN. WHEN IT SMOKES, ADD THE COD FILLETS, SKIN SIDE DOWN. SHAKE THE PAN TO KEEP THEM FROM STICKING. LOWER HEAT TO MEDIUM. COOK FOR ABOUT 4 MINUTES.

ADD 3 TBSPS OF BUTTER, COVER, LOWER HEAT. COOK FOR ABOUT 4 MORE MINUTES, UNCOVERING THE PAN FROM TIME TO TIME TO BASTE WITH THE BUTTER. THE FISH IS DONE WHEN A KNIFE INSERTED IN THE THICKEST PART FEELS WARM WHEN TOUCHED TO YOUR LOWER LIP. REMOVE TO A WARM PLATTER.

MEANWHILE, TRIM, PEEL AND THINLY SLICE GARLIC CLOVES. TRIM AND PEEL ONION, CUT LENGTHWISE IN HALF. SLICE EACH HALF INTO 1/4 INCH HALF MOONS. STRIP LEAVES FROM THYME SPRIGS.

WHILE THE FISH RESTS, ADD THE ONIONS, GARLIC AND THYME TO THE PAN. COOK A FEW MINUTES ON A LOW FLAME UNTIL THE ONIONS ARE TRANSLUCENT.

ADD THE CLAMS. SPRINKLE WITH 1/4 TBSP OF CHILI FLAKES. POUR IN 1/2 CUP OF WHITE WINE.

COVER, RAISE THE HEAT TO MEDIUM HIGH, AND CONTINUE TO COOK, SHAKING THE PAN OCCASIONALLY UNTIL ALL THE CLAMS HAVE OPENED.

REMOVE CLAMS WITH A SLOTTED SPOON AND ARRANGE ON THE PLATTER WITH THE COD.

REDUCE LIQUID IN THE PAN BY HALF. TURN OFF THE HEAT AND STIR IN 2 TBSPS OF BUTTER IN BITS TO THICKEN THE SAUCE.

SPOON SAUCE OVER THE CLAMS AND THE COD.

SERVES 4