
CREOLE CLAMS CASINO

BY TANYA HOLLAND

While tasting Gravelle-Lacoste's beautiful Graves, I was taken back to my childhood roots in upstate New York. If you remember eating Clams Casino, I think you'll enjoy my soulful updated version even more. Salty clams with fatty sausage, buttery cornbread crumbs, refreshing lemon, herbs, and spices—what more do you need? Go ahead and pour that glass!

24 littleneck clams, scrubbed	1 clove garlic, minced
1½ cups finely crumbled cornbread, or panko or bread crumbs	1 teaspoon Creole seasoning
¾ cup finely diced andouille sausage	½ cup white wine
⅓ cup finely diced Vidalia onions	1 stick butter, room temperature
⅓ cup finely diced green bell peppers	1 lemon, zested
⅓ cup finely diced celery	2 tablespoons chopped parsley

Place clams in a bowl of cold, salted water and let sit for 20 minutes. Drain and repeat until there is no sand at the bottom of the bowl.

Preheat oven to 400°F with a rack set about 4 inches from the top. Toast crumbled cornbread on a baking sheet until golden brown, 10 to 15 minutes. If you are using regular bread crumbs or panko, omit this step.

Heat a large saucepan over medium-high heat. Add sausage and cook until fat is rendered and sausage is crisp, 6 to 8 minutes. Remove sausage with a slotted spoon, leaving fat behind. Set sausage aside. Add onions, peppers, and celery and cook until softened but not browned, about 2 minutes. Add garlic and Creole seasoning and cook for 1 minute.

Add white wine and bring to a simmer. Add clams, cover, and cook until clams just open, 5 to 10 minutes. Remove clams as they open and set aside to cool slightly. Remove and discard any clams that don't open.

Once all the clams are opened and removed, cook the wine and vegetable mixture, stirring, until the liquid is almost fully reduced, about 8 minutes. Remove from the heat and add half of the cornbread and andouille. Set aside to cool slightly. Carefully pull open the clams and twist to remove top hinge from each clam. Place the bottom piece with the clam meat on a sheet pan.

Mix the vegetable, cornbread, and andouille mixture with butter and lemon zest. Put a heaping teaspoon of the butter mixture on each clam, spreading to cover. Sprinkle with remaining bread crumbs.

Turn the oven to broil. Broil clams until topping is bubbly and bread crumbs are golden brown. Serve with a squeeze of lemon juice and sprinkle with parsley.

Serves 6–8



Tanya Holland is the founder of the famed Brown Sugar Kitchen restaurant and author of *Tanya Holland's California Soul*, *Brown Sugar Kitchen*, and *New Soul Cooking* cookbooks. She currently sits on the Board of Trustees of the James Beard Foundation and is the Chef/Chair of the Awards Committee. She holds a B.A. in Russian language and literature from the University of Virginia, and a Grand Diplôme from La Varenne École de Cuisine in Burgundy, France.



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ADVENTURES

2023 GRAVES *BLANC* CHÂTEAU GRAVILLE-LACOSTE

early fifty years ago, in November 1979, Kermit introduced readers to a “dry white Graves that I discovered at Chez Serge, my favorite Paris bistro. Their wine list is short, the wines impeccable, the prices fair, the food down-to-earth and superb. Château Grville-Lacoste is wine to complement cuisine.” In the decades since, it has become one of our most perennially consistent imports, and it sings alongside a variety of cuisines, but especially seafood. When you take a sip, there’s a generosity of fruit that comes from the Sauvignon Blanc, followed by a fineness, minerality, and elegance imparted by the Sémillon. The Dubourdieu family is proud to own several hectares of the region’s finest vineyards, and their class is on show in this brisk and refreshing white Bordelais blend. —TOM WOLF

\$23.00 per bottle **\$248.40** per case









ABOVE *André, Hervé, and Léon Dubourdieu.* © Château Grville-Lacoste
COVER *The Brunier family.* © Iannis G.

2023 VIN DE PAYS DU VAUCLUSE *ROUGE* “PIGEOULET” FAMILLE BRUNIER

s sacrilegious as it might be for a KLWM employee to admit, I’ll confess that the bottle from the Brunier family I find myself reaching for the most is not a Châteauneuf-du-Pape or Gigondas, but their Pigeolet, from the humble Vaucluse appellation. If, like me, you prize suppleness and downright deliciousness right out of the gate from your Grenache blends, you can’t do much better than this joyous and elegant red from one of the southern Rhône’s most iconic families. Beautifully perfumed and teeming with notes of black cherries, brambly fruit, and earth, it is redolent of the Vaucluse terroirs from which it originates. If the Bruniers’ regal and structured Châteauneufs are best suited to a nice tablecloth, low lights, and ribeye or slow-cooked leg of lamb, their bright and juicy Pigeolet is perfect right out of the ice bucket at your next backyard barbecue. —TOM WOLF

\$24.00 per bottle **\$259.20** per case

Pairs well with lamb kebabs,
a falafel platter, and grilled brats.

					
2023 Graves <i>Blanc</i> Château Grville-Lacoste	60% Sémillon, 35% Sauvignon Blanc, 5% Muscadelle	35-year-old vines, on average Clay, limestone on fissured rock	Serve <i>cold</i> 46–52°F Do not decant	Lime, chalk, grass Elegant, generous, refreshing	Drink now
2023 Vin de Pays du Vaucluse Rouge “Pigeolet” Famille Brunier	55% Grenache, 15% Syrah, 15% Carignan, 8% Cinsault, 7% Mourvèdre	25-year-old vines, on average Clay with sandy alluvial deposits	Serve <i>slightly cool</i> 58–62°F Decant optional	Black cherry, brambly fruit, earth Bright, juicy, supple	Drink now

KERMIT LYNCH WINE MERCHANT

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