

Fire-Roasted Clams and Mussels

This is the most affordable seafood dish around, with a flavor fit for a king. Clams and mussels done over the open flame are every bit as easy as on the stove top, but taste that much better when roasted outdoors. Make sure there's plenty of crusty bread to go around. Everyone's going to want it to sop up all the scrumptious juices. **Serves 4**

2 dozen littleneck or cherrystone clams, scrubbed and rinsed	6 garlic cloves, thinly sliced
2 pounds mussels, scrubbed and rinsed	2 fresh rosemary sprigs
½ cup olive oil	½ teaspoon crushed red pepper flakes
	Crusty bread, for serving

1. Place the clams and mussels in an aluminum roasting pan.
2. Heat the olive oil in a large skillet over medium heat. Add the garlic, rosemary, and red pepper flakes. Cook, stirring, until the mixture is fragrant, 1 to 2 minutes.
3. Pour the oil mixture over the clams and mussels and toss to combine.
4. Preheat the grill to medium heat.
5. Place the pan of clams and mussels on the grill. Close the cover and cook, stirring occasionally, until most of the clams and mussels have opened, 15 to 20 minutes.
6. Discard any unopened clams and mussels. Serve immediately, with bread for sopping up the juices.

