

LAGER STEAMER CLAMS

BY PUBLIC COAST BREWING COMPANY



Emblazoned on the wall in Public Coast Brewing Company is “Beaches Forever, Beer For Everyone.” This isn’t just a motto for them, it is who they are. Not only do they have a restaurant and brewery, they also have a 40-acre farm appropriately named Public Coast Farm. The farm boasts fruit orchards, blueberries, hops and beehives. All of these ingredients make their way onto the menu and into the brewing process at the restaurant.

Brew Master Will Leroux has taken all his culinary expertise and passion and applied it to the art and science of fermentation. There really is a beer for everyone here, from a dark oat stout to a light blonde lager and everything in between. For the kids (or the kid in you) they have a house-made root beer as well. This restaurant and brewery celebrate all that’s delicious about Oregon.

Will shared one of his favorite recipes for steamer clams that features Public Coast’s 67 Blonde Lager. It’s minimal time in the kitchen with maximum flavor!

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See reverse for full recipe ►

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PUBLIC COAST 67 LAGER STEAMER CLAMS

INGREDIENTS

- 2 pounds steamer clams
- 1 tablespoon canola oil
- ½ cup sweet onion, diced
- 1 tablespoon garlic, finely chopped
- ¼ of a jalapeno, thinly sliced
- 16 ounces of 67 Blonde Lager
- 1 tablespoon butter
- 2 tablespoons cilantro, roughly chopped
- Juice of ½ a lemon
- Garlic bread, for dipping

DIRECTIONS

1. Heat a sauté pan over medium heat. Add the oil. When the oil shimmers add the onions. Sauté till the onions are translucent, stirring occasionally. This will take 1-2 minutes.
2. Stir in the garlic and jalapeno. Sauté for about 20 seconds.
3. Add the clams and beer. Stir to combine.
4. Bring this to a gentle boil. Once boiling, cover the pan with a lid and allow the clams to steam for 3-4 minutes. You will know they are done when the shells open. Discard any unopened clams.
5. Stir in the butter and lemon juice.
6. Place the clams and broth into a large bowl.
7. Sprinkle with the cilantro. If you don't care for cilantro, feel free to substitute with fresh parsley.
8. Serve with garlic bread.



Thanks to Donna Riani and Public Coast Brewing Company for providing this recipe.

