

Low-Point Steamed Littleneck Clams with Kielbasa and Basil

Ingredients:

Note: This is a single-serving recipe or a two-person appetizer. You can double or triple the recipe, depending on how many you are feeding.

- 12, fresh, Littleneck Clams (make sure their shells are not open when you purchase. If they are, give them a tap. If they do not close, discard. Clams must remain alive until cooked.)
- 1 green onion, chopped
- 2 cloves of garlic, minced
- 2 oz. turkey kielbasa, chopped
- 2 Tbs. butter (I used Imperial)
- 1/2 cup whole kernel corn
- 1/2 tsp. pepper
- 1/4 tsp. creole seasoning
- fresh basil

After following instructions on how to wash clams (instruction link on my website, "Points in My Life", on this recipe page), place one to two inches of water in a large saucepan. Bring to boil over medium-high heat, and place clams in boiling water. Reduce heat, cover, and let clams steam for about three to four minutes. Open lid and make sure all clams have opened. If some have not, cover and let steam another minute or two. If some clams still have not opened, discard those. Once clams have opened, remove, one at a time, to a bowl; and reserve the clam water/stock.

In a large skillet over medium-high heat, add butter, onions, and garlic. Saute' until garlic is a light golden brown, stirring frequently. Add kielbasa, pepper, and creole seasoning. Stir for one minute and add the corn and the reserved clam water. Let that cook for one and a half to two minutes. Remove from heat and pour mixture over clams and enjoy!

Total servings - 1

Points per serving - 9 (4.5 if this is a two-person appetizer)

Points plus per serving - 10 (5 if this is a two-person appetizer)

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

***"A recipe has no soul. You, as the cook,
must bring soul to the recipe." - Thomas Keller***