

Drunken Clams with Fettuccini

Razor Clams	1#
Echo Bay Double IPA	1 pint
Shallot (diced)	¼ cup
Parsnip (small dice)	¼ cup
Turnip (small dice)	¼ cup
Kohlrabi (small dice)	¼ cup
Carrot (small dice)	¼ cup
Parsley (Full Leaves)	1 Tbsp
Tarragon (dried)	1 Tbsp
Lucinato Kale (chopped)	1 cup
Butter	1 cup
Salt and pepper	TT

The Story Behind the Recipe

On a beautiful February day in 2021, I ended up at Utara Brewing, in Sandpoint, Idaho, for a beer tasting. I tasted through 8 beers and came to this gem of a double IPA called the Echo Bay Double. At 9% alcohol, it sounded like it would be overwhelming, but the flavors were robust and the hops were clean.

The beer took me to the coast and harvesting clams when, at the end of the day, we would have clams and beers...sometimes some house made sausage. We would make a beer and butter sauce steeped in garlic to drizzle over the steamed clams on an open fire along the beach. The Seattle IPAs had so much hoppy effervescence to carry through the dish hints of citrus and minerality, complimenting the notes of the bay. I knew the depth of flavor from the Echo Bay Double IPA and the complex notes were going to make for a very intriguing drunken clam recipe. Add a little tarragon and fettuccini and badda boom...it's done!

1. In a pot of boiling salted water, add the fettuccini and cook until al dente. Remove the fettuccini, cool, and set aside the pasta water.
2. In a sauté pan, melt 2 Tbsp of butter and add the kohlrabi, turnips, parsnips, carrots, and shallots. Sauté until golden.
3. Add the Kale and soften.
4. Add the beer and clams and cover for 1 minute.
5. Add the tarragon and parsley. Lower the heat to a simmer.
6. Turn off the heat and slowly mix in the remaining butter, creating a soft creaminess.
7. Add the fettuccini and a few Tbsp of the pasta water.
8. Feast like Beasts!!!!