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Clam Juice Cooking Broth from the Sea

“Although the concept may be a bit hard to swallow, clam juice is your pantry’s secret weapon for amped up one-pot dishes...It’s the leftover liquid from steamed clams—sort of like a very simple clam stock...Manufacturers steam fresh clams...and filter out the leftover cloudy broth. Then it’s bottled and sold at grocery stores all over the place. I’ll go even as far as saying it’s better than fish sauce.”

Tommy Werner for *Epicurious*, March 20, 2015

Idea #1: Pan sauce for a roasted meat dish

Substitute clam juice for white wine when deglazing the pan. The clam juice-based sauce will cut right through a fattier pork dish much like a highly acidic white wine might.

Idea #2 Ceviche’s Leche de Tigre (pictured above)

Add 1/3 cup (80 mL) clam juice to the South American delight ceviche’s *leche de tigre* (an acidic solution of lime juice that breaks down fish proteins and “cooks” them cold).

Idea #3: Italian cooks have been known to slip clam juice into pasta sauces and seafood dishes. Clam juice can help pastas like risotto from getting too rich and gummy. When heating the cooking liquid for risotto, substitute some chicken broth with clam juice.



Highlights and ideas courtesy of [Epicurious.com](https://www.epicurious.com)



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