



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

348 Shore Drive, Highlands, NJ 07732

732.872.1565

dorisandeds.com

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Mussels & Clams with Chorizo Sausage in an Orange Scented Broth

Serves 4

Braising Liquid

1 Cup freshly squeezed Orange Juice

1/2 Cup White Wine

1 Tsp. Lime Juice

6 Tbsp. Olive Oil

18 Mussels & Clams (total) cleaned
& rinsed

1/2 Cup Chorizo Sausage, diced or
sliced on the bias

2 Garlic Cloves smashed

1 Tsp. Kosher Salt

1/2 Tsp. freshly ground Black Pepper

2 torn Basil leaves

1/2 Tbsp. minced fresh Parsley leaves

Salt

Loaf of fresh crusty bread

1. Heat a large sauté pan on high heat.
2. Add the olive oil, heat until shimmering.
3. Toss the shellfish & sausage and cook, shaking and stirring for 2 minutes.
4. Add the garlic and cook for 30 seconds.
5. Add about 2 cups of the braising liquid, stir & cook until the shellfish have opened and the sauce has reduced by about half.
6. Add salt & pepper, basil & parsley, stir & toss around until everything is well coated.
7. Serve in deep soup bowls with lots of fresh crusty bread.

Preparation Time: 15 Minutes

Cook Time: 4-5 Minutes

RECOMMENDED WINE

2007 Chateau Ste. Michelle Erocia Reisling Washington

2004 Peay La Bruma Syrah California