



## Grilled Chocolate Clams

SERVINGS: 2-3

### Ingredients

1 dozen chocolate clams,  
cleaned

2 tablespoons olive oil

1 clove garlic, minced

1 Serrano chile, thinly sliced

Juice of 2 limes

Sea salt and black pepper

Chopped cilantro and red onion

### Directions

- 1.Preheat grill to medium-high.
- 2.Place clams shell-side down on the grill and drizzle with olive oil. Sprinkle garlic and chile over the top.
- 3.Grill for 8-10 minutes, until the clams open and are cooked through.
- 4.Remove from heat. Squeeze lime juice over the clams, season with salt and pepper.
- 5.Garnish with cilantro and red onion. Serve immediately as an appetizer or with warm tortillas.

Pair these clams with an Agua de Jamaica or Prickly Pear Margarita for the full Del Mar experience.