

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

STEAMERS IN VERDE SALSA (serves 8)

2 lbs steamer clams
1 cup white wine
8 oz Candeleros Tomatillo Salsa
2 Tblspn butter

Rinse clams in cold water. Discard any clams that have a broken shell. Add clams to a shallow pot or large pan. Add wine, Candeleros Tomatillo salsa & butter to the pan. Heat, covered, on medium allowing the liquid to steam. When the clams have opened, serve in a large bowl with the broth and crusty bread.

WOW!