Razor Clam, Local Sausage, White Bean & Kale Stew
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A Seattle-centric recipe from Chef Thomas Horner, Executive Chef of Hook & Plow at The Seattle Marriott Waterfront.

Ingredients

- 450 g ground pork sausage
- 225 g white beans
- 5 cloves garlic, minced
- 1 small onion, minced
- 2 fresh thyme sprigs
- 960 mL clam stock
- 450 g razor clams, chopped
- 15 mL red wine vinegar
- 225 g kale, washed and chopped
- 60 mL white wine
- Beechers Cheese Curd, crumbled and baked

Directions

1. Brown the sausage, onion and garlic in a stock pan. Then, deglaze the pan with white wine.
2. Add the clam stock and water and stir them together. Add beans, and simmer 10 minutes until tender.
3. Add the kale and razor clams and simmer until tender. Then add vinegar, fresh thyme, salt and pepper to taste.

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