

# Cannellini Beans with Clams and Chorizo

Is there anything the **All-Clad Slow Cooker** can't do? In addition to making warming stews, soups and more, it's the ideal way to prepare delicious protein-packed, ready-to-eat beans while you're away at work.

Our culinary experts will show you just how easy it can be to whip up a warming winter classic in no time flat, using this recipe created by heirloom bean pioneer Steve Sando of Rancho Gordo.

**SATURDAY, JANUARY 9, 1PM**  
**DEMO KITCHEN IN HOUSEWARES**

**COOK** TECH  
bloomingdales

  
**All-Clad**



# Cannellini Beans with Clams and Chorizo

One of the All-Clad Slow Cooker's many strengths is preparing perfectly cooked beans. Simply soak, set the timer, go about your business and you've got a potful of beans you can divide up to make a few different dishes (soups, salads, bean dip—you name it) throughout the week, in addition to this hearty entrée below.

## The Beans:

Soak\* **2 cups dried cannellini beans** for at least 4 hours or overnight. Place in Slow Cooker, cover with fresh water and cook on low for 6 hours depending on the age of the beans. Cook until tender and buttery.

## The Rest:

- 3 tbs olive oil**
- 3 stems green garlic, chopped (about ½ cup) or substitute 2 cloves garlic, chopped**
- 3 oz dry, cooked Spanish chorizo, diced**
- 2½ lb manila clams**
- 1½ cups dry rosé or white wine**
- 1 generous handful flat leaf parsley, chopped**
- Fresh-ground pepper**
- Toasted bread, rubbed with garlic and drizzled with olive oil for serving**

## The Way:

In a large soup pot or dutch oven, over medium heat, warm the olive oil. Add your garlic. Sauté, stirring, until garlic is fragrant, but not browned. Add chorizo and cook, stirring, for 3 to 4 minutes. Add clams and stir to coat. Add wine and cover the pan. Increase heat to medium high and cook for 7 or 8 minutes, or until the clams open, shaking the pan occasionally. Discard any unopened clams. Add the parsley, beans and a few turns of fresh-ground pepper and toss gently. Serve immediately in shallow bowls accompanied by toasted garlic bread. Serves 4.

## Steve Says:

Use any white bean you like: cellini, cannellini, marrow or even white navy beans—they're all good!

\*If using Steve Sando's Famous Rancho Gordo Beans, skip the soaking, as his beans are dried fresh.