

Pan-Braised Halibut with Chorizo and Little Neck Clams

Ingredients:

- 2 six-ounce halibut fillets (each approximately 1 inch thick)
- Course salt and fresh-ground black pepper
- Extra virgin olive oil
- 8 pieces of little neck clams
- ¼ pound soft chorizo or spicy Italian sausage, removed from casing and broken into ½ inch or smaller pieces
- 1 shallot, peeled and thinly sliced
- 1 clove garlic, peeled and thinly sliced
- 1 tablespoon dry vermouth
- ¾ cup chicken stock
- Pinch of chili flakes
- 1 teaspoon chopped fresh herbs preferably parsley, chives or tarragon
- 2 small plum tomatoes, cored and ½ inch diced, tossed with salt, pepper, 2 teaspoons extra virgin olive oil and a splash of good quality balsamic vinegar

Preparation:

Season halibut fillets with salt and pepper.

In your All-Clad LTD2 10 or 12” fry pan, over high heat, add olive oil to cover bottom of skillet, heat until just smoking. Add fillets and continue cooking over medium- high heat until golden brown (approximately 2 minutes).

Flip fish, add clams, tomatoes and chorizo, continue cooking for another minute or until halibut is just cooked through. Remove halibut and place on serving plates. Add shallots and garlic to pan, cook another 30 seconds.

Finally, add vermouth, chicken stock, chili flakes and fresh herbs. Cover and cook until clams open. Add butter to emulsify, double check seasoning, and spoon equally over halibut fillets.

