Clams and Chorizo (Javier Guerricabeitia)

Ingredients:

- **1/2 cup olive oil**
- **1/2 lb. chorizo, thinly sliced**
- **1/2 cup chopped parsley**
- **4 medium onions, thinly sliced**
- **1 tsp. crushed hot dried red pepper**
- **1 tsp. paprika**
- **Freshly ground pepper**
- **1/4 lb. prosciutto ham**
- **2 tomatoes seeded and chopped**
- **1/2 cup dry wine**
- **2 tbsp. chopped garlic**
- **2 small bay leaves, crumbled**
- **36 small hard-shelled clams, washed and thoroughly scrubbed**

Instructions:

In heavy 12 " skillet or similar-sized casserole, sauté chorizos 2 - 3 minutes. Add the olive oil and onions and, stirring frequently, cook for 10 minutes, or until they are transparent but not brown. Add the paprika, red pepper and a liberal grinding of black pepper and cook for a minute or two. Then add the ham, tomatoes, parsley, wine, garlic and bay leaves, raise the heat and bring to a boil. Stirring constantly, cook briskly until most of the liquid in the pan evaporates.

Add clams and additional wine if desired, cover the skillet and cook over moderate heat for about 15 minutes, or until clams are open. Discard any that remain closed. Transfer the clams to heated soup plates and ladle the sauce over them.

Serves 8 - 10