

Carne de porco Alentejana (Pork and clams)



- 2 pounds pork fillet cut into 2cms cubes**
- 2 tablespoons massa de pimentao (red paprika paste)**
- 1/4 cup white wine**
- salt and pepper**
- 2 bay leaves**
- 4 garlic cloves**
- 4 tablespoons rendered pork lard (or extra virgin olive oil but it won't taste the same!)**
- 1 tablespoon coriander – fresh leaves chopped**
- 2 pounds clams, very fresh**

- 1** Peel the garlic, half it and remove the green part inside. Crush the garlic.
- 2** Rub the pork fillet with the crushed garlic, the paprika paste, a little salt and pepper and put the meat in a ceramic or glass bowl.
- 3** Add the white wine and the bay leaves and marinate overnight or for 24 hours, turning the meat over at least once.
- 4** Wash the fresh clams under running water and place in a big bowl covered with fresh water.
- 5** Add 3 tablespoons of salted water (water should taste like sea water, quite salty!) and stir to dilute the salt. Leave the clams in the water for a minimum of 4 hours in the fridge so they open and squirt out any sand they might have inside.
- 6** Drain the clams, wash under running water and set aside in the fridge.
- 7** Pat dry the meat. In a wide pan that has a tight fitting lid) add the rendered lard and fry the meat until golden all over a medium-high heat.
- 8** Add the drained clams and the coriander leaves and mix. Cover the pot with a tight fitting lid and cook over high heat for 3 minutes, shaking the pan once in a while to distribute the heat evenly.
- 9** Serve immediately (discard any clams that haven't opened) and garnish with quarters of fresh lemon. Some slices of good country bread will come in handy to dip in the sauce.

Bom apetite!