**Easy Clambake with cheesy Chive Bread**

Serves 2

Clambake:

1 ¼ cups dry white wine

¾ cup water

6 cloves garlic, peeled

2 large shallots, quartered and peeled (root end left intact)

2-3 small red potatoes

crushed red pepper flakes

1 ear corn, halved

2 dozen medium large clams or 2 dozen small clams and ¼ pound sea scallops quartered

½ pound jumbo shrimp, shell on

2 tablespoons butter

1 tablespoon chopped parsley

1 tablespoon chopped oregano

juice of one lemon

garnish: 2 lemon wedges

Cheesy Chive Bread:

1 small loaf rustic bread

3-4 tablespoons butter

¼ cup grated Parmesan

1 ½ teaspoon grated lemon zest

1 tablespoon finely chopped chives or green onion

salt and pepper to taste

Clambake: In a large stockpot, bring wine and water to a boil. Add garlic, shallots, potatoes and ½ to ¾ teaspoon red pepper flakes. Cover and simmer 10 minutes, or until potatoes are slightly tender.

Add corn and cook 2 minutes. Add shrimp and clams (and scallops) and cook until clams open and shrimp turn pink, about 3 minutes.

Pour seafood mixture into a colander fitted inside a bowl to save the liquid. Throw away any unopened clams. To the remaining liquid, add butter, parsley, oregano, lemon juice and salt and pepper to taste. Put seafood into a large serving bowl and pour the butter liquid over the top. Garnish with lemon wedges and serve with a ladle.

Cheese Chive Bread: Preheat oven to 450-degrees with rack in upper third. Make deep even cuts into bread, about ¾-inch apart, without cutting throughout bottom. Stir together all ingredients. Spread mixture evenly between cuts. Wrap loaf tightly in parchment-lined foil and bake aof 15 minutes.