

Beer Steamed Mussels, Clams and Shrimp with Bacon and Tomatoes

Ingredients:

- 1-pound mussels
- 1-pound clams
- 1-pound shrimp, peeled and devanned
- 5 strips thick cut bacon diced
- 1 shallot minced
- 6 garlic cloves minced
- 1 can diced tomatoes
- 2 12oz light beers of choice
- Salt to taste
- Black pepper to taste
- Red pepper flake to taste
- Fresh chopped parsley for garnish
- Fresh grated parmesan for garnish
- Lemon wedges for serving
- Crusty bread for serving

Directions:

1. Add bacon to a large high sided sauté pan over medium heat. Render, stirring occasionally until bacon is crisp. Remove bacon with a slotted spoon to a paper towel lined plate leaving bacon fat in pan. Set aside.
2. Add shallot to pan, red pepper flake to taste and sauté until translucent. Add garlic and cook until just fragrant.
3. Add canned tomatoes, beer and salt and pepper to taste. Bring to a simmer.
4. Add clams, mussels and shrimp. Cover and reduce heat to medium low.
5. Cook for 10 minutes. Remove from heat and discard any unopened shells.
6. Garnish with chopped parsley and fresh grated parmesan.
7. Serve with lemon wedges, bread and ice cold beer!