



Tina's Salad with Artichoke Hearts Stuffed with Clams

Serve this salad with Bokisch Vineyards Rosado or Albariño for 4-6 people.

In the summer, on the Mediterranean coast of Catalunya, we scoop up Tallarines (small oval clams) off the beach. As you can imagine, we get pretty creative with how to prepare them night after night. This is one of our favorite recipes since it combines 2 things we love, Tallarines and Artichokes. The stuffed artichoke hearts also make a nice tapa when served on their own.

Ingredients:

- 12 Artichoke Hearts (fresh is best, frozen is pretty good, canned can be used as a quick substitute).
- ½ lb. Tallarines (can be substituted with clams or small shrimp)
- 1 Onion
- 1 Red Bell Pepper
- 1 Yellow Bell Pepper
- 1 Green Bell Pepper
- 1 Large Tomato, seeded
- Handful of Parsley Leaves
- Mixed Baby Greens
- Balsamic Vinegar or Lemon Juice
- Mustard
- Olive oil
- Salt and Pepper

Make Filling

1. Steam tallarines (clams) 'al vapor' or in their own juice until opened. Scoop out meat and set aside.
2. If using shrimp or larger clams, finely dice.

3. Finely dice onion, peppers, tomato, parsley.
4. Combine clams, diced vegetables, olive oil, salt and pepper.

Make the artichoke hearts:

1. If using fresh artichokes, boil them for about 15-20 minutes in salted water with a squeeze of lemon. Take them out and let cool. Cut away outer leaves leaving just the heart. Cut remaining leaves down to about 2 inches high.
2. If using frozen artichoke hearts, thaw.
3. If using canned artichoke hearts, rinse well to eliminate as much of the vinegar as possible.
4. Pull out choke of the heart to form a small bowl.

Make Vinaigrette:

1. Whisk together 1 part vinegar, 3 parts olive oil, 1 teaspoon mustard, salt and pepper.

Assemble:

1. Fill each artichoke heart with a spoonful of filling.
2. Toss greens with vinaigrette.
3. Arrange 3 artichoke hearts and a handful of dressed greens on each plate.