



Clam Soup with Butter Beans and Saffron

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 12 Servings**

- 4 oz. Olive oil, extra virgin
- 1 1/2 # Onion, yellow, medium diced
- 1 c. Proscuitto, finely diced
- 6 ea. Garlic cloves, peeled, finely diced
- 1 1/2 oz. Bread crumbs
- 50 oz. Butter beans with their liquid (canned)
- 1 tsp. Thyme, dried
- 3 ea. Bay leaves
- Large pinch, Saffron threads
- 3 oz. Water
- 9 dozen Littleneck clams, shucked, liquor reserved
- 4 Tlb. Parsley, flat leaf, finely chopped
- t.t. Black pepper, café

Preparation Instructions:

1. In a large skillet, heat the olive oil until simmering. Add the onion and cook over moderately high heat until softened, approximately 3 minutes. Then add the proscuitto and garlic and continue cooking for additional minute.
2. Stir in the bread crumbs, then add the beans and their liquid along with they thyme and bay leaves and bring to a boil.
3. In a small bowl, crush the saffron threads into the water. Then add to the beans and season with black pepper to taste. And simmer the soup over low heat for 15 minutes. Increase the heat to high, add the clams and their reserved liquor and cook for approximately 3 additional minutes. Remove and discard the bay leaves.
4. Serve soup in heated bowls and garnish with chopped parsley.

Ingredients		Maines Product Code #	Amount	Cost
Olive oil, extra virgin	Gem	370864	4 oz.	\$0.80
Onion, yellow	Fresh	097052	1 1/2 #	\$0.35
Proscuitto	Fiorucci	050913	1 c.	\$2.67
Garlic cloves	Markon	097210	6 ea.	\$0.12
Bread crumbs	Sugar Foods	326375	1 1/2 oz.	\$0.14
Butter beans, canned	Bountiful Harvest	220165	50 oz.	\$2.77
Thyme, dried	Culinary Secrets	345919	1 tsp.	\$0.12
Bay leaves	Culinary Secrets	345115	3 ea.	\$0.06
Saffron threads	Roland	345103	Large pinch	\$0.49
Water	N/A	N/A	3 oz.	\$0.00
Littleneck clams	Cherry Aqua	094802	9 dozen	\$29.00
Parsley, flat	Fresh	097526	4 Tlb.	\$0.21
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03

Recipe Cost	\$36.76
Portion Cost	\$3.06

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$3.06	\$1.89	61.82%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$3.06	\$2.89	51.43%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$3.06	\$3.89	44.03%