**CLAMS WITH WHITE BEANS AND CHORIZO IN CIDER BROTH**

1 tablespoon olive oil  
10 oz fresh pork chorizo, casing removed  
2 medium shallots, finely diced (about ½ cup)  
Kosher salt  
2 lb littleneck clams, scrubbed and rinsed well  
1 ½ cups apple cider  
1 14 oz can cannellini beans, drained and rinsed  
2 bay leaves  
2 teaspoons chopped fresh thyme leaves  
1 crusty peasant loaf or baguette

Set a medium Dutch oven over medium heat. Add the oil, and heat until shimmering. Add the chorizo. Cook, breaking up the chorizo with a spoon and stirring occasionally, until it browns and renders much of its fat, about 8 minutes. Using a slotted spoon, transfer the chorizo to a large plate lined with paper towels.

Add the shallots to the pot, sprinkle with ½ teaspoon salt and cook, stirring until they soften and become translucent, about 1 minute.

Raise the heat to medium high, add the clams and cook, stirring and scraping up any bits from the bottom of the pot, about 1 minute. Add the cider, beans, bay leaves and half of the thyme and bring to a boil. Cover, reduce the heat to medium and cook, shaking the pan occasionally until the clams are open, about 5 minutes; discard any unopened clams.

Fold in the chorizo and season the broth to taste with salt and pepper. Sprinkle with the remaining 1 teaspoon thyme and serve with bread.