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Baked Stuffed Clams

Stuffed Clams

Ingredients:

8 Cherrystone Clams
1/3 lb. of bacon-chopped
2 chopped garlic cloves
2 stalks of celery (diced)
1 medium bell pepper (diced)
1 medium onion (diced)
1 tablespoon of parsley (chopped)
1 dash of black pepper

6 slices of stale white bread, (you can also dry them out in the oven) cut into small cubes

Shuck the clams and separate the clams from the liquid, keep the liquid and clean the shells.

Chop the clams.

In a deep pot, cook the bacon on medium heat till it renders its fat and starts to crisp. Now add the garlic, onion, green pepper and celery. Cook this for about 10 minutes or until the vegetables are soft. Season the vegetables with black pepper.

Now add the clams and the clam liquid and bring this to a boil. Just as it starts to boil, turn off the heat and finish the vegetables with parsley. Start to add the bread to finish the stuffing. Keep an eye, as you may need to add more or not use the entire amount. Too much of the bread will dry out your clams and too little will keep them runny, so use your eye.

When the mixture has cooled, spoon it into the shells and place on a baking sheet. Bake for 20 minutes at 400 degrees. If you want to crisp the tops, place the clams under the broiler for a few seconds.