

U.S. Farm-Raised Clams Casino

When the first European settlers came to the New World, they found piles of clamshells all along the coast where the local population had feasted on the shellfish.

- 50 U.S. farm-raised littleneck clams
- 1 cup white wine
- 8 slices bacon, fried and crumbled
- 2 cups bread crumbs
- 1 stick butter, melted
- 3 cloves garlic, minced
- ¼ cup parsley leaves, chopped
- ¼ cup Parmesan cheese, finely grated
- 1 Tbsp. salt
- 1 green pepper, chopped
- Dash hot pepper sauce

Preheat broiler. Place the white wine and clams in covered pot and steam until clams have opened. Discard any clams that do not open. Remove the clams from the pot and remove meat from shells. Arrange clams on the half-shell. In a medium bowl, mix the bacon, bread crumbs, butter, garlic, parsley, Parmesan, salt, and green pepper. Top each clam with the breadcrumb mixture, sprinkle with a dash of hot pepper sauce, and place under broiler until golden brown.

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