



PREPARATION: 20 MIN
COOKING TIME: 10 MIN

Easy Clams Casino

Ingredients

24 fresh New England hand dug and purged, cold water clams
2 Tablespoons unsalted butter
2 Tablespoons extra virgin olive oil
½ medium onion, finely chopped
2 large garlic clove, finely chopped
½ large red or green bell pepper or both, finely chopped
¼ cup fresh flat-leaf parsley, finely
1 cup Italian seasoned bread crumbs
3 Tablespoons grated parmesan
6 slices bacon
Salt and Pepper to taste

Directions

Preheat oven to 425 degrees.

Rinse clams in a colander. Steam in a covered pan with a cup of water, 5 minutes until they open. Cool, remove clams from shells and roughly chop.

In a skillet, cook bacon until crisp, reserve a little bacon fat. Cool, roughly chop, set aside.

In same skillet with the bacon fat, add the butter and olive oil. Add the garlic, onion and peppers until sauté until tender. Remove from heat, and cool.

In a medium bowl, combine bread crumbs, bacon, parmesan cheese, parsley, sauteed vegetables, and chopped clams. Mix until combined.

Fill the clam shells with mixture, and place on baking sheet.

Cook 6-10 minutes until golden brown

