

Hot Baked Stuffed Clams

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INGREDIENTS

8 or 10 oz minced clams
¼ cup bread crumbs
1 tsp of garlic powder (or 2 cloves of chopped garlic)
1 tsp fresh diced onion
1 tsp parsley
1/8 tsp salt
2 tbs olive oil
¼ tsp oregano
Parmesan cheese
Paprika

INSTRUCTIONS

Saute garlic, onion, parsley, oregano and the bread crumbs in olive oil for about 2 minutes, mixing thoroughly. When the onion and garlic start to brown, remove mixture from heat and mix clams, juice & salt. Spoon into shells, sprinkle lightly with more bread crumbs, some parmesan cheese and paprika.

Place on baking sheet in 375 degree oven for 25-30 minutes.

