

CLAM RECIPES

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AROUND THE UNITED STATES

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SPICY CLAM DISHES FROM AROUND THE UNITED STATES

PROVINCETOWN HARD CLAM CHOWDER

3 qts. hard clams	1 cup potatoes, diced
1/4 cup salt pork, diced	1/2 teasp. salt
1/4 cup chopped onion	Dash pepper
1 cup clam liquor and water	2 cups milk

Shuck clams and save liquor. Chop. Fry salt pork until golden. Add onion and cook until tender, transparent. Add liquor, potatoes, seasonings, and clams. Cook about 15 min. or until potatoes are tender. Add milk. Heat. Serve with large pilot crackers.

Source: "Seafoods 'n Seaports," by Massachusetts Seafood Council

DEVEILED CLAMS

1 pint clams	3 drops liquid hot pepper
1 clove garlic, minced	1 tablesp. chili sauce
2 tablesp. chopped onion	1 egg, beaten
1/2 cup chopped celery	1/2 cup cracker meal
1/4 cup melted butter or margarine	2 tablesp. chopped parsley
1 tablesp. flour	2 tablesp. melted butter or margarine
3/4 teasp. salt	1/2 cup dry bread crumbs
1/4 teasp. pepper	
1/4 teasp. thyme	

Drain and chop clams. Cook garlic, onion, and celery in butter or margarine until tender. Blend in flour and seasonings. Add clams and cook until thick, stirring constantly. Stir a little of the hot sauce into egg; add egg mixture to remaining sauce, stirring constantly. Add cracker meal and parsley. Fill 6 well greased individual shells or casseroles. Combine butter or margarine and crumbs; sprinkle over top of each shell. Bake in a hot oven, 400° F. for ten minutes or until brown. Makes 6 servings.

Source: "Seafood Moods," U.S. Department of Interior in cooperation with certain fishing organizations.

ROAST CLAMS

6 lbs. hard shell clams Butter or margarine

Wash clams thoroughly. Place in a baking pan. Roast in a very hot oven, 450°F. for 15 minutes or until clams open. Serve hot in the shell with melted butter. Serves 6.

Source: "Seafood Cookery in North Carolina," by the North Carolina Agricultural Extension Service.

MANHATTAN CLAM CHOWDER

1/4 lb. salt pork, diced	3 cups water
1 large onion, diced	2 teasp. salt
1 green pepper, diced	1/4 teasp. salt
1 cup diced, raw carrots	1/4 teaspoon pepper
1 cup diced, raw potatoes	2 dozen large clams, shelled, cleaned and chopped
1 cup diced, raw celery	
1 No. 2 1/2 can tomatoes	1/2 cup fine cracker crumbs

Cook pork in large kettle until delicately brown; add onion and cook until lightly brown. Add remaining vegetables, water and seasonings; cover and cook over simmer heat 1 hour. Add clams, cook 5 minutes. Add cracker crumbs. Serves 6 to 8.
Source: "Fish 'n' Tips," by Fishery Council, Fulton Fish Market.

CLAMS ON THE HALF SHELL

36 clams Lemon
Cocktail Sauce

Shuck clams. Arrange a bed of crushed ice in 6 shallow bowls or plates. Place 6 half-shell clams on the ice with a small container of cocktail sauce in center. Garnish with lemon wedges. Serves 6.

Source: "Seafood Cookery in North Carolina," by the North Carolina Agricultural Extension Service.

STUFFED CLAMS*

12 large clams	2 tbsp mushrooms, chopped
3 tbsp butter	1 egg
2 tbsp chopped onion	2 cups seasoned bread crumbs (Pepperidge Farm stuffing mix)
2 cloves garlic, minced	

Open clams, saving juice and shells. Cook onion, garlic and mushrooms in butter for 5 minutes. Add clams and juice. Simmer 15 minutes longer. Remove from stove. Add 1 egg, slightly beaten and bread crumbs. Mix well, stuff each clam shell. Dot with butter. Sprinkle paprika on top. Bake at 350° for 12 to 15 minutes. Clams may be prepared ahead of time, put in shells and frozen. Bake 20 to 25 minutes if frozen.

CLAM CHOWDER*

1/4 lb salt pork (slice, fry til crisp, crumble into soup)	1 teasp ground thyme
4 potatoes, diced	1 teasp whole thyme
1 large onion, diced	1 teasp parsley
1 can (16 oz) tomatoes	Salt and pepper to tast
1 can (16 oz) mixed vegetables	2 quarts water

Boil for 1 - 1 1/2 hours. Then add 25 clams, chopped with juice. Simmer 25 minutes longer.

PICKLED CLAMS*

Steam clams. Make a mixture of half broth and half vinegar. Add 2 small onions, sliced and 1 or 2 tablespoons pickling spice. Bring to boil. Put in jar while hot. Cover and let set for 1 week before eating.

*Source: Marvin VanEssendelft Family, Sayville, New York

