



Stuffed Clams



Ingredients

1 Large Lemon
1/3 C. Chopped Fresh Parsley
1 t. Thyme
1.3 C. Plain Bread Crumbs
2 Dozen Little Neck Clams
Vito & Joe's Extra Virgin Olive Oil

1 Yellow Onion
4 Cloves Garlic
1 Red Pepper
1/3 C. Parmesan Cheese
Freshly Ground Black Pepper (To Taste) Salt (To Taste)

1 Egg
1 Stick Butter
2 Tomatoes
1 C. Pinot Grigio

How to Prepare

Preheat oven to 375°. Cut lemon into wedges, finely chop yellow onion, peel and rough chop garlic, dice red pepper and deseed, de-flesh and dice tomatoes. Rinse and clean the clams.

In a deep sauce pot with a tight fitting lid add ¼ C. Vito & Joe's Extra Virgin Olive Oil heat over medium heat. Add onions and cook for 3-5 minutes until onions just become tender, add garlic and cook for additional 2 minutes. Add butter and cook just until melted, once butter is melted add pepper; about 4 lemon wedges, ½ of your tomatoes, red pepper, thyme, 1 C. wine, and ¾ of your parsley (setting just enough aside to garnish). Add clams and cook for 7-10 minutes covered until they open.

While clams are cooking in a small dish mix egg, parmesan cheese and breadcrumbs and set aside. Once clams are finished; using tongs remove clams from pot and set aside on a baking sheet. Strain your tomatoes from the butter and wine sauce mixture using a colander and a large bowl taking care to sauce your butter sauce. Add the tomatoes you have strained to the bread crumb mixture and a couple spoonful's of your butter sauce to make a nice breadcrumb paste.

Remove lids from clams and gently loosen the clam from the shell; add a generous scoop of your breadcrumb mixture to each of the clams. Put clams in the oven at 375° for 5 minutes; followed by 5 minutes on broil.

Plate clams when finished with the remaining lemon wedges, fresh parsley and tomatoes.

Bon Appétit!