

COOKING WITH THE CLASSICS

Throwing a little “Chamber Music” party at your home? Chef Heather suggests this classic cocktail party recipe to dazzle your guests!

Ingredients:

- 24 small clams, in shell
- 1/4 cup butter, softened
- 1/4 cup chopped green onion
- 1/4 cup finely chopped green bell pepper
- 1/4 cup finely chopped celery
- small garlic clove chopped
- 1 tablespoon lemon juice
- 4 slices bacon, cooked until crisp and crumbled
- sea salt and cracked black pepper for taste



Preparation:

Open clams; remove clams from shell.

Wash shells.

Place each clam in deep half of shell. Discard remaining clam shell halves.

Sprinkle clams with a little salt.

Blend butter, chopped green onion, chopped bell pepper, chopped celery, lemon juice, and crumbled bacon.

Top each clam with a scant tablespoon of the butter and vegetable mixture.

Arrange the clams casino shells on a bed or rock salt in a shallow baking pan.

Bake at 425° F for 10 to 12 minutes.

Clams casino recipe serves 8 as appetizer.



**note: if you would like your vegetables softer, saute them first in a dash of butter for 5 minutes before baking. Also a little smoked cheese on top makes a nice twist to this recipe.*