



Bob's Clams Casino

Bob Silva

INGREDIENTS

- 24 littleneck or cherrystone clams cleaned and shucked. Reserve half of shell.
- 4-6 slices of bacon
- 2 TBS olive oil
- 1 TBS butter
- 1 Shallot minced
- 1 Garlic clove minced
- Kosher salt and freshly ground pepper to taste
- ½ cup minced white onion
- ¾ cup minced green and red pepper
- ¾ tsp dried oregano
- ½ cup dry white wine
- Optional 1 TBS of fresh basil
- 1 cup fine bread crumbs
- ¼ cup grated Parmesan cheese

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METHOD

1. In a large sauté pan, cook bacon over medium heat until crisp.
2. Remove from pan, drain on paper towels and crumble; set aside. Wipe out the sauté pan, but don't wash it.
3. Heat the pan over medium-high heat for a minute or two, then add the olive oil and butter.
4. Sauté the shallot, garlic, onion and peppers with the oregano and a pinch of salt and pepper until softened. Cool the vegetables completely.
5. Turn the heat to medium high and add the wine.
6. Reduce the pan liquid until only about ¼ cup remains.
7. Stir in the bread crumbs, reserved bacon, fresh herbs and half the Parmesan cheese. Taste and correct seasonings.
8. Shuck the clams, reserving the bottom shells. Arrange them on a bed of rock salt or crumpled aluminum foil on a rimmed baking sheet.
9. Divide the stuffing equally among the clams, mounding it up slightly. Sprinkle the rest of the Parmesan evenly over the stuffing.
10. Bake at 500°F until the clams are cooked and the topping is deep golden brown, about 7-10 minutes. **SERVE IMMEDIATELY.**

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6x4 inch recipe card
1¼" side margins, 1½" top and bottom margins

BARS tested and approved recipe