

# Baked Stuffed Clams

BY JANET DROHAN

## INGREDIENTS

3 dz. Quahogs, mixed sizes  
1 cup broth from Quahogs  
1 lg. Green Pepper, diced  
1 med. Yellow Onion, diced  
1 cup Celery, diced  
6 cloves Garlic, diced  
1 Jalapeno Pepper, diced  
1 bunch Scallions, diced  
1 bunch Cilantro, chopped  
1 stick Butter  
2 tbs. Olive Oil  
2 sleeves Ritz Crackers  
3 tbs. dried Parsley  
1 tsp. Red Pepper flakes  
1 tsp. dried Thyme  
1 tsp. Poultry seasoning  
1 ½ cup grated Parmesan  
Cheese  
Paprika, salt and pepper

## DIRECTIONS

1. Steam Quahogs until shells open. Remove from heat and let cool, reserving broth.
2. When able to handle, remove meats from shells and dice by hand or in a food processor. Make sure bellies are mashed but try to reserve some of the muscle in small pieces.
3. Separate and wash clam shells in preparation for filling with stuffing.
4. To make stuffing, sauté all vegetables in oil and butter for 4 minutes or until soft.
5. Combine crackers, dried and fresh herbs, grated cheese and chopped clams. Moisten with reserved broth. Salt and pepper to taste.
6. Fill clam shells with stuffing and placed on a baking sheet. Top with additional grated cheese and paprika.
7. Bake in a 350° oven for approximately 25 minutes.
8. Serve with lemon wedges and enjoy!

## NOTES

Stuffed clams may be made in advance for reheating later. The freeze well too!  
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