



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

JAN 2017
Recipe 92



Sausage and Herb Stuffed Clams

Cook's Note: An ideal party food, there are countless ways to make delicious "stuffies" (i.e. - stuffed clams). For a savory touch you can add bacon, ground chorizo, linguica or sausage like I do. You'll also find celery, chopped green peppers, or corn kernels to be popular additions. And, fresh herbs such as sage or oregano add excellent flavor. Please try my recipe as written or add your own special touch.

Happy New Year!
-George

(photo by Marc-Henri)

For more recipe ideas, please visit:
WWW.GCFARMS.COM/RECIPES.HTML

Sausage and Herb Stuffed Clams

PREPARATION

- 1 - Preheat the oven to 400 degrees F.
- 2 - In a saute pan over high heat, add oil and allow to heat. Then add sausage and cook for 2 minutes, stirring throughout the process. Next, add the celery and onions, again cooking for 2 minutes.
- 3 - Deglaze the pan with the wine. Next, add the lemon juice, then the clams, breadcrumbs and parsley. Cook for 2 minutes, and then remove from the heat.
- 4 - Stuff the clam shells loosely with the prepared stuffing. Place in the oven and cook for 8 to 10 minutes.
- 5 - During cooking, prepare the sauce. In a bowl, whisk together the butter and hot sauce, mixing well. After cooking the clams, finish with the prepared butter sauce and serve.

INGREDIENTS

- 1 tablespoon olive oil
- 8 ounces Italian sausage
- 1/6 cup small-diced celery
- 1/6 cup small-diced red onion
- 1/4 cup white wine
- Juice of 1 lemon
- 24 small clams, raw and diced, shells reserved
- 1/4 cup breadcrumbs
- 1 tablespoon minced fresh parsley
- 1 stick unsalted butter, at room temperature
- 1 tablespoon hot sauce

COOK'S NOTE:

An ideal party food, there are countless ways to make "stuffies" (i.e. - stuffed clams). For a savory touch you can add bacon, ground chorizo, linguica or sausage like I do. You'll also find celery, chopped green pepper or corn kernels to be popular additions.

Bon Appetit!
-George