

## ***Deviled Clams Recipe***

Yields 4 Servings

### Instructions

12 LARGE	Quahog Clams or 25 smaller Clams
1 Tbls	Onion, Minced Fine
3 Tbls	Dry White Wine
1/2 Cup	Water
1/3 Cup	Clam Juice (Cooking Liquid)
3/4 Cup	Dried Bread Crumbs
-	Salt
2 Tbls	Parsley, Chopped
-	Black Pepper, Ground
2 Tbls	Butter
2 Slices	Bacon
1 Tbls	Parsley, Chopped
1 Clove	Garlic, Minced
1 Tbls	Green Bell Pepper, Cored, Seeded & Minced

### Ingredients

1. Preheat the oven to 450 degrees.
2. Bring the water to a boil.
3. Steam the clams in the water until they open (about 5 minutes).
4. Cool.
5. Reserve the liquid (see the ingredients).
6. Remove the clams from their shells (save the shells).
7. Chop the clams very finely.
8. Stir in the bread crumbs, salt and pepper.
9. Set aside.
10. Saute the bacon until it is crisp.
11. Drain.
12. Crumble.
13. Set aside.
14. Saute the garlic, green pepper and onion in the bacon fat until the vegetables are transparent.
15. Drain.
16. Combine the vegetables with the clam mixture.
17. Stir in the wine and just enough clam juice to moisten.
18. Stir in the first measure of parsley.
19. Stuff the mixture into the clam shells.
20. Topped with the crumbled bacon and the second measure of parsley.
21. Dot lightly with butter.
22. Bake until warmed through (3-5 minutes).
23. Serve hot.