

Carol's Jalapeño Stuffed Quahogs (kind of a clam)

(This was the first time anyone ever came to our camper door and served us an appetizer. Thank you, Carol!)

Directions

- Steam one dozen quahogs in about an inch of water until they open (save the shells and steaming liquid)
- Let cool, chop and keep in refrigerator
- Preheat oven to 350°



Combine and Sauté

- 1 Tb olive oil
- 1 Tb butter
- 3 Tb chopped onions
- 3 minced cloves garlic
- 2 finely chopped jalapeños(membranes removed to taste)
- 1/2 cup chopped fresh basil,
- 6 oz chopped chorizo

When chorizo is done and vegetables are soft add lemon juice and parsley.

Stir in up to 1 1/2 cups bread crumbs and moisten with steaming liquid.

Mix in chopped clams and pile a generous dollop of the mixture into each clam shell

Bake at 350° for 10 - 15 minutes then heat in an aluminum pan on a covered grill at the game.

Bernie added a little grated



Parmesan