
STEAMED CLAMS CHESAPEAKE

4 dozen small soft shell clams in shell (or 3 dozen cherrystone clams in shell)
salt and pepper, for sprinkling

seafood seasoning, for sprinkling (if desired)
½ cup water
melted margarine or butter

Wash clams thoroughly. Place in pan. Sprinkle lightly with seasonings. Add water, cover tightly, and bring to boiling point. Reduce heat and steam 5 to 10 minutes or until shells open wide. Drain clams, reserving liquid. Strain liquid.

Serve clams hot in shells with separate containers of clam liquid and melted margarine or butter. Makes 4 servings as an appetizer; 2 servings as a main dish.

CLAMS CASINO

24 Maryland littleneck clams in shell
6 slices bacon
¼ cup onion, minced
½ cup green pepper, minced
3 tablespoons chives, chopped
3 tablespoons grated Parmesan cheese

1 tablespoon lemon juice
¼ teaspoon white pepper
⅛ teaspoon seafood seasoning
1 teaspoon paprika
rock salt
lemon slices and parsley for garnish

Preheat oven to 400°F. Shuck clams, reserving liquid. Remove clams and cut into 3 pieces. Place back on one side of shell. Sauté bacon until slightly crisp. Drain and crumble. In a small bowl, mix together bacon and remaining ingredients. Place about 1 teaspoon of mixture on each clam. Spread a layer of rock salt 1/2 inch deep on a baking sheet. Mold clams into rock salt and bake for about 10 minutes. Garnish and serve hot.



ROSEMARY'S BAKED CLAMS

2 tablespoons oil
1½ cups minced onions
2 8 ounce cans chopped clams (or chop 12 chowder-size hard clams in shell) with broth
2 cups seasoned bread crumbs

1 teaspoon garlic powder
1 teaspoon oregano
1 teaspoon parsley
¼ cup grated Parmesan cheese
salt and pepper, to taste
2 dozen medium clam shells or aluminum shells

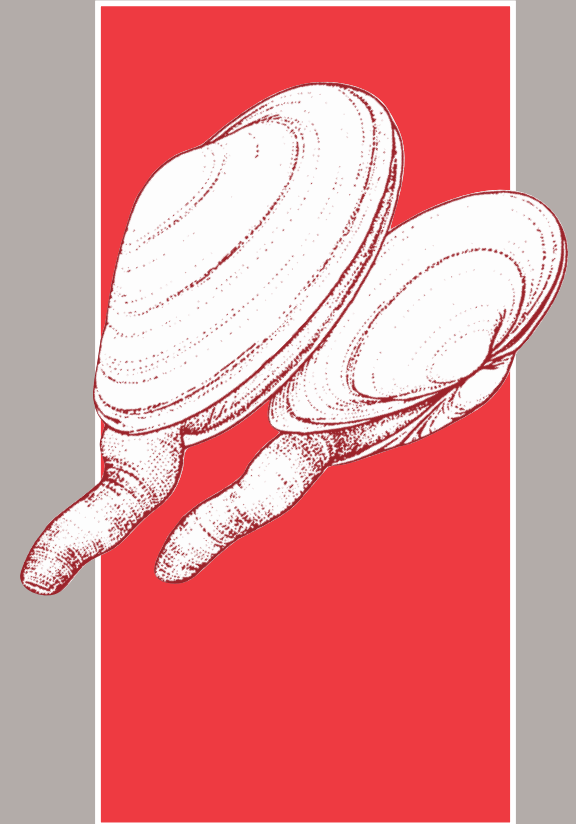
In a frying pan, cook onions in oil until translucent and slightly browned. Mix together remaining ingredients and add to onions. If mix is not moist, add additional oil. Place mixture in individual clam shells or aluminum shell. Sprinkle additional grated Parmesan cheese on top.

Bake at 350°F for 20 minutes. Makes 24 appetizers.

Recipes Developed and Tested by:
**AQUACULTURE DEVELOPMENT
AND SEAFOOD MARKETING PROGRAM**

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MARYLAND CLAMS



CHESAPEAKE CLAMS

The Chesapeake Bay is home for a variety of fish and shellfish including the delicious soft shell clam. The soft shell clam, also known as steamers, squirt clams, longnecks or mannanose, are distinguished by their brittle shells and long neck (or siphon). Soft shell clams are available year-round and may be purchased live in the shell or shucked.

Clams are nutritious. They contain less than 19 calories per ounce (uncooked) and are very low in fat and cholesterol.

Soft shell clams should be handled very delicately as their shells are very brittle. When purchasing clams in the shell, make sure they are alive – the siphon or neck should retract when touched. Hard shell clams (cherrystone or little-necks) should have tightly closed shells when tapped.

Keep the clams cool (preferably in the refrigerator) and well ventilated. Do not store shellfish in airtight containers or plastic bags.

Soft shell clams ingest sand and, therefore, should be “purged” by placing them in a container of clean water to which you add cornmeal. The clams will expel sand within a few hours. Twenty-five to fifty clams will yield one pound of shucked clams. Fresh (hard shell or soft shell) and canned clams can be used interchangeably.

SOLOMONS ISLAND CLAM CHOWDER

<i>1 12 ounce can fresh shucked chowder-size hard clams (or 12 chowder size hard clams in shell)</i>	<i>2 green peppers</i>
<i>3 large potatoes</i>	<i>3 strips bacon</i>
<i>2 medium onions</i>	<i>3 cups water</i>
<i>3 carrots</i>	<i>Clam liquid plus water to equal 2 cups</i>
	<i>¼ cup (½ stick) margarine or butter</i>
	<i>salt and pepper, to taste</i>

Drain clams, reserving liquid. Finely chop clams; strain liquid if necessary (shuck and chop clams if in shell; strain and reserve liquid).

Finely chop potatoes, onions, carrots, green peppers and bacon. Put in 4 quart pot, add water and bring to boil. Reduce heat, cover and simmer 40 minutes. Add clams and clam liquid; simmer 15 minutes more. Add margarine or butter, salt and pepper. Makes 6 generous servings.

HERBED CLAM FRITTERS

<i>2½ cups flour</i>	<i>1 tablespoon parsley</i>
<i>1½ teaspoons salt</i>	<i>⅛ teaspoon onion powder</i>
<i>1½ teaspoons baking powder</i>	<i>¼ short teaspoon garlic powder</i>
<i>¼ cup (1/2 stick) margarine or butter</i>	<i>⅛ teaspoon pepper</i>
<i>3 eggs, separated</i>	<i>oil for deep frying</i>
<i>1 cup beer</i>	
<i>2 dozen shucked Chesapeake Bay soft shell clams with liquor</i>	

Put flour, salt and baking powder in large bowl. Melt margarine and add to dry ingredients. Lightly beat egg yolks and mix in well. Gradually add beer and allow to stand in warm place 1 hour.

Add clams, clam liquor and remaining seasonings. (If not proper consistency, add more flour or more beer.) Beat egg whites until stiff and fold in.

Drop batter by tablespoonful into hot oil (375°F). Cook until golden brown. Makes about 24 2 inch fritters.

CLAM SAUCE FOR LINGUINE

<i>2 8 ounce cans chopped clams (or 12 chowder size hard clams, in shell*) with broth</i>	<i>¼ teaspoon oregano</i>
<i>¼ cup olive oil</i>	<i>1 tablespoon flour, for thickening, if desired</i>
<i>3 garlic cloves, minced</i>	<i>1 8 ounce box linguine</i>
<i>1/16 teaspoon crushed red pepper</i>	<i>grated Parmesan or Romano cheese, if desired</i>
<i>2 tablespoons chopped parsley</i>	

Drain clams, reserve broth. Sauté garlic and red pepper in oil, until brown. Season with parsley and oregano. Bring to boil. If desired, thicken with flour/water paste. Add chopped clams. Simmer 2 to 3 minutes

Cook linguine according to package directions.

Serve hot, with grated cheese, if desired. Makes 2 to 3 servings.

*Shuck clams, reserving liquid and chop fine. Strain liquid through cheesecloth before using. Liquid should equal 1½ cups. Add water, if necessary.

Note: This makes a very thin sauce.

CLAMS MORNAVY

<i>6 patty shells, frozen</i>	<i>½ cup Gruyère cheese, grated</i>
<i>¾ cup soft shell clams, drained, chopped</i>	<i>1½ tablespoons carrot, shredded</i>
<i>¾ cup fresh mushrooms, sliced</i>	<i>1½ tablespoons watercress or parsley, chopped</i>
<i>2 tablespoons white wine</i>	<i>pinch white pepper</i>
<i>1 tablespoon margarine</i>	<i>¼ cup plus 2 tablespoons clam juice</i>
<i>1 tablespoon flour</i>	<i>½ teaspoon lemon juice</i>
<i>¼ cup plus 2 tablespoons cayenne pepper, dash</i>	

Bake patty shells according to package directions. Remove center pieces. Heat oven to 375°F. Sauté clams and mushrooms in wine for 3-4 minutes. Drain and spoon into patty shells. In a small sauce pan, melt margarine and blend in flour. Stir over medium heat until bubbly. Stir in clam and lemon juices and heat for 4-5 minutes. Add cheese, carrots, watercress and spices and mix well. Heat for 2-3 minutes or until cheese is melted. Spoon hot sauce over clams and mushrooms. Bake in oven for 10 minutes. Serve immediately. Yield: 3 servings/2 shells each.

FRIED CHESAPEAKE BAY SOFT SHELL CLAMS

<i>About 4 cups dry pancake mix (any type)</i>	<i>fat or oil for frying</i>
<i>1 quart fresh shucked soft shell clams, drained</i>	<i>salt</i>

Put pancake mix into large shallow bowl. Add clams, a few at a time and toss lightly until well coated. Shake off excess breading in wire basket.

Fry in deep fat at 375°F until golden brown, 1½ to 2 minutes. Drain on paper towel.

Repeat process until all clams are cooked. Salt lightly and serve at once with lemons, cocktail sauce or by dipping in melted butter. Makes 6 servings, about 12 clams each.

Note: Equal results may be obtained by frying clams in 1 to 2 inches hot fat or oil in large fry pan. Keep turning clams until browned.