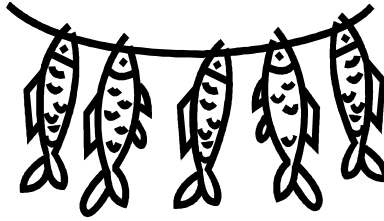


# George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



## Baked Razor Clams

12 razor clams, about 1 pound, rinsed and scrubbed  
5 tablespoons extra virgin olive oil  
2 cloves garlic, minced  
1 inch long piece of ginger, peeled and minced  
3 tablespoons minced flat-leaf parsley leaves  
1/2 cup dry bread crumbs  
Black pepper  
1/2 lemon cut in 4 wedges.

1. Heat oven to 450 degrees. Line a baking sheet large enough to hold clams in a single layer with foil. Use a paring knife to gently pry apart the clamshells and then cut the meat away, discarding any gritty dark parts and a half-inch of the dark, hard siphon. Place clam meat in the better-looking shell half.
2. Pour oil into 10-inch skillet over medium heat. Add garlic and ginger, sauté until softened. Add parsley, sauté briefly, then stir in bread crumbs. Sauté, stirring, until bread crumbs are uniformly moistened with oil and starting to color. Season generously with pepper. Remove from heat.
3. Using a teaspoon, cover each clam with bread crumb mixture, patting it on with the back of the spoon. Do this over the skillet so that any crumbs that fall go back into the pan and are used. Place clams on baking sheet and bake 8 minutes. Transfer to serving platter and garnish with lemon wedges.

### Fun Fact:

*They have a sweet flavor that is similar to a lobster, but with the same texture and consistency of a clam.*

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