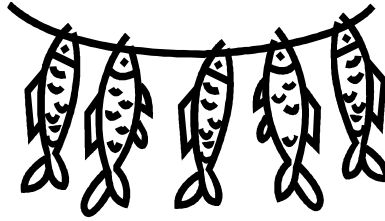


George's Place Fish Market

Local Seafood Market & Take-Out Seafood Deli



- 3 Dozen Littlenecks or Cherrystones
- 3 slices bacon
- ½ cup green onions or scallions, minced
- 1 teaspoons fresh garlic, minced
- 2-3 sprigs fresh parsley
- ½ cup bread crumbs
- 1 teaspoons lemon juice
- 1 teaspoon Worcestershire sauce

Open clams, cut clam free, but leave in bottom shell. Cook bacon until crisp. Remove and drain. Add minced onion and garlic to bacon fat and cook until tender.

Stir in breadcrumbs. Remove from heat and add parsley, lemon juice and Worcestershire. Put a tablespoon of this mixture on top of each clam. Crumble the bacon and sprinkle on the prepared clams. If possible, fill a large shallow pan with rock salt and place clams on the salt. Bake in 400 degree oven for 10 minutes.

Fun Fact:

The Latin name for the hard shell Quahog Clam is *Mercenari*.
mercenari, meaning money
A lot of clams = a lot of money

George's Place Fish Market
30 Kildee Road, Harwich Port, MA 02646
508-432-5493
www.GeorgesFishMarket.com