

Stuffed Clams

Ingredients:

- 1 dozen clam shells
- 2 cans (6 ½ oz) minced clams & their juice
- ½ stick of butter
- ¼ c. minced onion
- 1 ½ tsp. dried oregano
- 1 tsp. garlic powder
- 2 Tbsp. chopped fresh parsley
- ½ cup bread crumbs (I prefer panko)
- 4 tsp. minced red pepper
- ¼ lb. bacon cooked and chopped
- 4 tsp. grated parmesan
- Top with a splash of Tickle Your Palate Habanero Sauce

Melt butter in a saucepan on medium heat. Add clams, their juice, onions, herbs, spices, red pepper & bread crumbs. It should be a moist crumbly consistency.

Fill each clam shell, top with bacon, 2 drops tabasco & grated cheese

Bake 350-degrees for 35 minutes.