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RECIPES ARE ADDED!**

Clams Casino

A delicious seafood appetizer featuring **tender baked clams, crispy bacon, and a buttery, garlicky breadcrumb topping.** Perfect for any occasion!

Ingredients:

- **18** little neck clams
- **3 strips** thick-cut bacon, each cut into 3 pieces (total: 18 pieces)
- **2 tbsp** butter
- **3** garlic cloves, finely minced
- **2 1/2 tbsp** red bell pepper, finely diced
- **1/2 tsp** Old Bay seasoning
- **1/3 cup** panko breadcrumbs
- **1/8 tsp** black pepper
- **Pinch** of kosher or sea salt
- **1 tbsp** Parmesan cheese, finely grated (use fresh Parmesan)
- **2 tbsp** fresh parsley, chopped (or **1 tbsp** dried parsley)
- **2** lemons cut into wedges for garnish

Instructions:

1. Prep the Clams (*do not omit this step*)

1. **Clean the clams:** Scrub the shells under cold water and soak them in salted water for **20–30 minutes** to remove any grit.
2. **Steam the clams:** In a large pot, bring **1 inch of water** to a boil. Add the clams, cover, and steam for **5–7 minutes**, or until they just open. Immediately remove clams when they open! (Discard any that don't open.)
3. **Cool and separate:** Let the clams cool slightly, then remove the top shell and loosen the clam from the bottom shell. Arrange them on a **baking sheet**.

2. Make the Topping

4. **Cook the bacon:** In a skillet over **medium heat**, cook the bacon until **partially crispy** but not fully cooked. Remove and set aside.
5. **Sauté the garlic & peppers:** In the same pan, melt the **butter**, then add the **garlic** and **red bell pepper**. Cook for **1–2 minutes** until softened.
6. **Mix the breadcrumb topping:** Stir in the **Old Bay seasoning, panko breadcrumbs, black pepper, and salt**. Cook for another **1–2 minutes** until lightly toasted. Remove from heat and mix in the **Parmesan cheese** and **parsley**.


3. Assemble & Bake

7. **Top each clam** with a spoonful of the breadcrumb mixture.
8. **Place a piece of bacon** on top of each clam.
9. **Bake at 400°F (200°C)** for **10–12 minutes**, or until the bacon is crisp and the topping is golden brown.

4. Serve & Enjoy

10. **Optional:** Squeeze fresh lemon juice over the clams before serving.
11. Serve hot with a side of **lemon wedges** and **cocktail sauce**.

Pro Tips:

 **Extra Flavor Boost:** Add a splash of white wine or a pinch of crushed red pepper to the breadcrumb mixture.