



Seafood Stuffing - Baked Stuffed Clams

Use clam broth to infuse seafood flavor into this stuffing. To make crabmeat stuffing, add ½ cup crabmeat. Serves 4

- 1 stick butter or margarine
- ½ cup celery, chopped fine
- ½ cup onion, chopped fine
- ¼ cup green pepper, chopped fine
- 2 cups breadcrumbs
- 1 envelope St. Ours Clam Broth
- 1 tsp dry mustard
- ¼ tsp cayenne
- pepper
- 2 eggs
- 1 Tbsp water

Melt butter in a pan over medium heat, sauté vegetables until soft, do not brown, set aside. In a bowl mix breadcrumbs, St. Ours Clam Broth powder, cayenne pepper and mustard. Beat eggs and water, add to crumbs, mix to moisten, add vegetables and mix thoroughly. To make 4 baked stuffed filet of sole or flounder, season the fish with salt, roll ½ cup stuffing into a ball, place on one end of a filet, wrap the fish around the stuffing and secure with toothpicks, bake in a greased pan, 400 degrees for 20 minutes. Try our baked stuffed clam recipe below or any recipe that calls for seafood stuffing.

Baked Stuffed Clams

Clam broth makes the best seafood recipes!

Prepare above recipe using half the vegetables. Steam 1 lb fresh clams* for 5 minutes, throw out any that do not open. Remove clams, save the shells. Sauté clams in butter, chop, mix into the stuffing. Fill clam shells with stuffing. Top each with a small square of bacon, broil until the bacon is crisp.

* Makes about 10 cherry stone or 4 quahog clams. If you do not have fresh clams you can make shells out of foil or use ramekins and use ½ cup frozen clam meat thawed or 1-6.5 oz can clams, drained.

<https://saintours.com/recipes/appetizers/>