

Clams Processing and Clam Recipes

Washington's ocean beaches and Puget Sound shore lands contain many varieties of clams. There are many different species but littlenecks (including Manilas and native littlenecks), butter clams, razor clams, and geoduck are choice food species. The cockle, Eastern softshell, and horse clam have a fine flavor but the meat can be tough unless ground or chopped, and is usually used in chowder. Horse clam meat can also be pounded and lightly fried for delicious fritters and the siphons make a delicious ceviche. Razor clams are only found on the outer coast of Washington State as they require a high energy sandy beach to survive.

How to purge littlenecks:

Purging clams involves soaking "steamer clams" (Manilas and native littlenecks) in cold seawater to allow them to clear their tissues of sand and grit. Contrary to popular belief, you do not need to add cornmeal unless you enjoy the taste of cornmeal in the stomachs of your cooked clams. **We do not recommend purging any clams except littlenecks.** To prepare littlenecks or "steamers" for cooking, first scrub the clams under running water to remove any attached sand. (Test clams again at this point to make sure you have no "mudders", or shells full of sand. These sneaky chowder-ruining imposters are often heavier than live clams, and will generally break open if the two halves are squeezed in a twisting, sliding motion between thumb and fingers.) Place the rinsed clams in a bucket of clean sea water and allow them to stand for a minimum of 4 hours, or overnight. They will clean themselves of sand and grit. This is called "purging". Be sure to keep them cold for the entire purging process by leaving them in a cool location or by floating a reusable freezer block in the water. Do not add ice directly to the seawater as this will reduce salinity and may limit purging effectiveness. When purging is complete you will see a mix of sand, grit and slime in the bottom of your bucket. Rinse clams well with fresh water after purging.

Storing littlenecks, butters, cockles and horse clams: Once purged, steamer clams can be wrapped in a damp dishcloth and stored in the refrigerator until cooking. Manilas will store for up to 4 days; native littlenecks should be used within a day of purging. Live large butter clams will store for about 24 hours if kept wrapped in a damp dishcloth in the refrigerator. All clams will gape slightly while stored but should respond by moving or closing their shells when handled. Do not store butter clams, cockles or horse clams in water in the refrigerator as they will suffocate from lack of oxygen and die. **As a rule, except for during purging, do not store any clams in water for any length of time.** We recommend that you take a bucket of sea water from the beach where you harvested the clams for the purging process, but it is not necessary to store the clams in the water while transporting. Instead, store them in a cooler with ice until you reach the location where you will purge the clams. It is very important to keep clams cool until you cook them. If you do collect purging water from a different location, be sure that location is currently approved for harvest by Department of Health. Clams will uptake pollutants and marine biotoxins from purging water.

Preparing and Cooking:

A simple cooking method for **littleneck clams** is to place the purged clams in a steamer or large kettle with 1 inch of water. (You can substitute white wine, beer or any liquor for the water, add herbs and garlic—use your imagination!) Cover tightly and steam for about 10 minutes or until the shells partially open. Detach the top shell if desired, and serve hot with side dishes of melted butter and cups of clam liquor (strained fluid from the pot).

Butter clams can be cleaned by cutting them free of the shell using a sharp paring knife to sever both adductor muscles (located at the top and bottom of the clam, attached to both shells). Move quickly as the clam will immediately begin to close its shell tightly. You may need to rinse some sand and grit from tissues along the margins of the shell. Remove some of the stomach contents if you wish (the darker greenish black algae can be seen in the stomach area) and store on ice immediately. Some people also choose to cut off the black tip of the siphon, but this is not necessary. Alternatively, butters can be taken from the beach in the shell and steamed to remove the meat, or they can be split and barbecued on the half shell (recipe below).

To process **horse clams**, cut off the siphon and set aside. Slide a sharp paring knife along the inner edge shell and cut the meat free by severing the adductor muscles (located at the top and bottom of the clam, attached to both shells). Cut out most of the stomach area and save the softer mantle meat for cooking as you choose (quick pan sear, chowder, etc.). To remove the leathery membrane from the siphons, cut off the tip of the siphon to remove the leathery plates, plunge the siphon into very hot water (not quite boiling) for about 30 seconds, and then slip the leathery membrane off the siphon as if removing a nylon stocking. Split the siphon and rinse away any sand.

Siphon meat can be pounded for delicious fritters, or used like any other tougher clam meat (chowder, fritters, etc.), or it makes an excellent ceviche.

Cockles are usually cracked open live in the shell and cleaned with running water. This clam will not purge itself of sand and grit so it is not suitable for steaming. Most people eat the large digging foot and mantle meat in chowders or ground up for fritters. Cockles make exceptionally good chowder.

Geoduck should be thoroughly washed and removed from the shell. Quickly blanch the entire clam in boiling water so that it can be pulled free from the shell. Cut the neck, or siphon, from the body of the clam and discard the gut ball. The leathery membrane can be slipped off the siphon as if removing a nylon stocking. After skinning, rinse in cold water and either cut the siphon into slices or grind it up for cakes or for chowder. The siphon is the choice part and frequently the only part eaten, although virtually the entire clam is edible. The softer mantle meat is very delicious if quickly seared in garlic and butter. Fry the steaks quickly in butter; over-cooking any part of the clam toughens it.

Razor clams are very choice but they should be cleaned as soon as possible after taking them from the ocean beach. To remove them from the shell, run a knife blade along the inner surface of the shell and cut the adductor muscles on both sides. To clean, snip off the dark area of the neck, just the tip, and insert the scissors or knife into the neck. Open the body from the base of the foot to the tip of the siphon or neck. Remove the gills and digestive tract—the dark parts of the clam. Slit the digger foot so it will lie flat, pick out the small line of intestine that runs through the foot, rinse free all of the sand and the clam is ready for preparation.

Still need more guidance? There are many helpful videos on YouTube! (But you cannot harvest razor clams by pouring salt in the hole. If you stumble across that video, ignore it!)

Recipes

The Most Simple Steamed Clams

4 doz. clams in shell
2 cups boiling water
Melted butter

Wash clams thoroughly, cover with cold salt water, ½ cup salt to 1 gallon of water, let stand 15 minutes, rinse and repeat two more times. Place in large kettle, add the water and bring to a boil. Keep covered. Reduce heat and steam for 10 minutes or until clams open. Drain clams and reserve the liquor. Serve hot in shells with melted butter. Strain liquor through cloth to remove sand, if any, and serve hot in cups. Serves 6-8.

Drunken Steamers (Camille's own recipe)

1 limit of steamers, purged and well-scrubbed	1 (or more) lime(s)
4-6 cloves of minced garlic	½ cup chopped cilantro
2 tbsp. butter	loaf of good crusty bread, like baguette
1 large shot of tequila	

Melt butter in large pot over medium heat. Sauté garlic, but don't let it get too brown or it is bitter. Add clams in the shell and toss to coat with butter and garlic. Add shot of tequila and cover pot. Allow to steam for 6-8 minutes, until clams are open. Remove from heat, dust with cilantro and juice from half the lime. (You can use more lime juice if you want more lime flavor.) Remove clams with a slotted spoon. Serve clams with individual bowls of the pot liquor for dipping. Garnish with slices of lime. Serves two.

Simple Clam Chowder

2 tbsp diced bacon or salt pork	1 pint clams and liquid
½ cup chopped onion	1 can evaporated milk
1 cup diced raw potatoes	3 tbsp butter
2 cups water	1 tsp. salt
	¼ tsp. white pepper

Sauté pork or bacon until crisp. Remove scraps from pan and reserve for use later as a garnish. Add chopped onion to hot fat, sauté until tender but do not brown. Combine cooked onion and diced potatoes in a deep saucepan. Add water, bring to a simmer and simmer gently for about 15 minutes or until potatoes are done. Stir in clams and all other ingredients. Heat until piping hot, but do not boil. Serves 6.

New England Clam Chowder

1 pint clams or 1 pound fillets or steaks	½ tsp. salt
¼ cup chopped bacon or salt pork	Dash pepper
¼ cup chopped onion	2 cups milk
1 cup clam liquor or water	Chopped parsley
1 cup diced potatoes	

Drain clams and save liquor. Chop. Cut shellfish into ½ inch cubes. Fry bacon until lightly browned. Add onion and cook until tender. Add liquor, potatoes, seasonings, and seafood. Cook for 15 minutes or until potatoes are tender. Add milk; heat. Garnish with parsley sprinkled over the top. Serves 6.

Manhattan Clam Chowder

1 pint clams and liquid	1 can (20 oz.) tomatoes
½ cup diced bacon	1 tsp. salt
1 medium onion, chopped	1/8 tsp. pepper
1 cup diced raw potatoes	1/8 tsp. thyme
2 cups water	½ bay leaf

Sauté bacon in large sauce pan until crisp. Add onion and fry for about 5 minutes, or until tender. Add potato, bay leaf and water. Simmer for 10 to 15 minutes or until potatoes are done. Add the rest of the ingredients and heat until hot, but do not boil. Serves 6.

Clam Fritters

2 cups flour	1 cup milk
2 tsp. baking powder	½ cup clam liquid
½ tsp. salt	2 eggs
Dash of pepper	24 chopped clams

Sift dry ingredients; add milk, clam liquid and eggs. Mix well; add clams. Drop by spoonfuls onto well-greased griddle. Fry until golden brown. Makes 6-8 servings.

Clam Patties

1 ¼ cups minced clams	¼ tsp. pepper
2 cups cooked, mashed potatoes	1 tbsp. lemon juice
2 tbsp. butter or margarine	2 eggs slightly beaten
½ tsp. salt	

Drain minced clams and combine with mashed potatoes, butter, salt, and lemon juice. Add beaten eggs and mix well. Shape into 12 patties of equal size and fry in hot fat until lightly browned on both sides. Serves 6.

Horse Clam Ceviche *(or substitute Geoduck siphon)*

2 cups chopped raw horse clam siphon, membrane removed ½ cup chopped green onion
½ cup minced red onion 1 minced jalapeno (seed removed)
1 medium papaya cut into ½" cubes Salt & pepper to taste
Fresh lime juice 1 cup roughly chopped cilantro
Tortilla chips for dipping

Quarter siphons lengthwise, then slice as thinly as possible. Marinate in enough lime juice to cover for 10 minutes. Add remaining ingredients and serve immediately with tortilla chips. Bowl may be served sitting in ice.

Old Fashioned Clambake

Dig a large hole; line it with wet stones (taken from the water) and build a hot fire in the pit. Let the stones heat for 2 or 3 hours. Shovel out the hot coals and place a layer of wet seaweed in the pit. Cover it with chicken wire, and then add another layer of seaweed. Put in the clams. Often potatoes and unhusked ears of corn are added to the pit. Cover again with seaweed and finally a tarpaulin. Weigh down the edges of the tarp with stones, and then shovel a little sand over the top of the tarp. Allow to steam for approximately 2 hours. Halves of chicken and lobster are sometimes added to the clam bake. Serve bowls or cups of hot clam chowder as the first course and watermelon for dessert.

Creamy Steamer Clam Pie

1 limit steamer clams (40 clams)	¼ tsp. dry mustard
1 ½ cup water	¼ tsp. salt
¼ cup butter	1 cup reserved clam liquor
½ cup sliced fresh mushrooms	1 cup half & half
2 tbsp. minced onion	1 tbsp. lemon juice
¼ cup flour	2 tbsp. chopped parsley
⅛ tsp. hot pepper sauce	2 tbsp. chopped pimento or red bell pepper
½ cup cooked bacon crumbles (optional)	1 egg, beaten
Pastry for 9" pie crust (top)	

Wash clams thoroughly. Place clams in a large pot with water. Bring to a boil and simmer for 8-10 minutes, or until clams open. Remove clams from shells and cut into fourths. Reserve 1 cup of the clam liquor from the pot.

In a skillet, melt butter. Add mushrooms and onion; cook until tender. Stir in flour, mustard, hot pepper sauce, salt and pepper. Gradually add clam liquor and half & half. Cook, stirring constantly, until thick. Stir in lemon juice, parsley, pimento and clams and bacon crumbles. Pour mixture into a 9 inch round deep-dish pie plate, about 2 inches deep.

Roll out pastry dough and place on top of mixture in pie plate; secure dough to the rim of the pie plate by crimping edges. Vent pastry. Brush with beaten egg. Bake in a hot 375° F oven for 25-30 minutes or until pastry is browned. Serves 6

Scalloped Clams

1 pint cleaned clams	¼ tsp. Worcestershire sauce
2 cups cracker crumbs	1 cup clam liquor and milk
½ tsp. salt	Dash of pepper
½ cup butter or margarine	

Drain and chop clams, save the liquor. Combine crumbs, seasonings and fat. Spread 1/3 of mixture in greased casserole. Cover with ½ of the clams. Repeat layers. Add Worcestershire sauce to the liquid and pour over casserole. Sprinkle crumbs over top. Bake at 350 degrees F for 30 minutes or until browned. Serves 6.

Clams Trieste (WA Department of Natural Resources)

6 doz. steamer clams, scrubbed
1 cup dry vermouth

2 tsp lemon pepper

Sauce:

½ cup coarsely chopped onion	1 tsp English mustard
6 cloves garlic, minced	1 tsp brandy
Olive oil	1 tsp Worcestershire sauce
1 cup parsley	1 tbsp Madeira
1 green onion, chopped	2 tsp lemon juice
Pinch of rosemary	½ lb unsalted butter, softened
Pinch of tarragon	3 anchovy fillets, chopped
Pinch of marjoram	½ tsp salt (or to taste)
Pepper	1 egg

Prepare sauce first. Sauté onion and garlic quickly in a little olive oil without letting it color. Place in bowl of food processor along with parsley, green onion, rosemary, tarragon, and marjoram. Process thoroughly. Add Worcestershire sauce, mustard, brandy, Madeira and lemon juice. Process until well blended. Remove to bowl and clean processor bowl.

Process butter for two minutes. Add anchovies and process until well blended. Add other mixture and process 10 seconds. Add salt, pepper and egg. Process another 10 seconds.

To prepare clams, place them in heavy stock pot with vermouth and lemon pepper. Cover tightly and cook over medium heat until clams open, 4-6 minutes. (Discard clams that don't open.)

To assemble, remove top shell of clams. Place clam in oven-proof dishes or in large pan. Top with generous dabs of sauce. Place clams on top shell of 400° F oven and bake until hot and bubbly, about 6-7 minutes. Serve immediately. Add lots of crusty bread, a crisp white wine or full-flavored beer and this dish becomes a meal or memorable first course.

Baked Stuffed Butter Clams (adapted from American Seafood Institute)

12 large butter clams	¼ cup melted butter, plus 2 tbsp
¼ cup chopped onions	1 tsp salt
½ cut chopped mushrooms	Black pepper to taste
3 tbsp flour	½ cup dry bread crumbs

Shuck clams and clean meat, cutting black tip off siphon. Wash shells thoroughly. Leave shells in "butter fly" condition, twisting the hinges so they will lay flat. Chop clams. Cook onion and mushrooms in 2 tbsp butter until tender. Blend in flour and seasoning. (Seasoning can be varied with addition of curry powder, Italian spice blend, Cajun seasoning, garlic powder, etc.) Add chopped clams and cook until flour is thickened, stirring constantly. Remove from heat. Grease clamshells, arrange on a cookie sheet or shallow baking dish. Fill each shell half with stuffing. Blend melted butter and breadcrumbs and sprinkle over filling. Bake in 400° F oven for 10 minutes or until browned. Serves two.

Butter Clam Fritters

4 cups minced butter clam meat (raw)	1 cup flour
1 large onion, finely chopped	1 tsp. baking powder
1 ¼ cup beer	½ tsp. curry powder
1 egg, beaten	oil for pan frying

Add the chopped onion, beer and beaten egg to the minced clam meat. Stir in the flour, baking powder and curry powder. Place the mixture in a blender or food processor and give it a quick burst. Shape the mixture into patties and pan fry quickly in about a ¼ inch of hot oil, flipping once. (If mixture is too moist, to form patties, drop like dumplings into oil and flatten lightly with a spatula.) Drain fritters on paper towels and serve with a lemon wedges and sprigs of parsley. Fritters can also be baked on a well-greased cookie sheet in a 375° F oven for about 12 minutes. If not sufficiently brown, flip and bake 5 more minutes.

Yer Good Ole Simple and Basic Fried Clams (adapted for Butter Clams by Camille)

1 limit butter clams, shucked and cleaned (cut black tips off siphons)

2 eggs, beaten

2 tbsp. milk

2 tsp. salt

Dash pepper or other seasoning (Variations can include Italian seasoning, curry powder, Cajun seasoning, chili powder, sesame seeds, wasabi powder, etc.)

3 cup dry bread crumbs or Japanese "panko"

Oil for pan frying

Tartar sauce

Drain clams. Combine egg, milk and seasoning. Dip clams in egg mixture and roll in crumbs. Heat pan on medium high heat, add oil when pan is hot. Pan fry clams in batches 1-2 minutes per side or until golden brown. Drain on paper towels. Serve with tartar sauce. Serves about 6.

Tartar Sauce:

1 cup mayonnaise or salad dressing

3 tbsp. chopped parsley

3 tbsp. chopped olives

3 tbsp. chopped sweet pickle or drained sweet pickle

3 tbsp. chopped onion

relish

Combine all ingredients and mix thoroughly. Chill.

Steamers in Spicy Banana Sauce (Chef Eric Jenkins, The Seafood School, Astoria OR)

I had this dish served at a shellfish growers conference and it was AMAZING, even though it sounds weird. The base is a red, ketchup-like sauce that is common in any Asian grocery. I think it's a product of the Philippines.

2 pounds fresh steamer clams (I'd use one limit), well-scrubbed

1/8 cup of peanut oil

Dried whole red chili peppers to taste (You may roll them in your hands before adding to release some of the heat)

1 cup of onion, sliced

1 tbsp fresh chopped garlic

1 cup fish stock

3/4 cup **Jufran Hot Banana Ketchup**

1/3 cut of chopped green onion

1 tbsp butter

This is easiest to cook in a wok or large skillet. Heat the peanut oil over medium high heat. Add the onion, red peppers and garlic, and cook 1-2 minutes. Add the clams and cook for 4-5 minutes, until the clams start to open. Add the fish stock and turn the heat to high.

Reduce the liquid in the pan by half and add the banana sauce, mixing well. Reduce again by half, thickening the sauce. Add the butter and green onion, tossing together gently.

Remove to a warm platter and serve with a good bread to sop up the sauce. Serves two.

Jayne Bradbury's Stuffed Butter Clams

2 cups finely minced raw butter clams

1/2 cup finely minced onion

1/2 cup grated Parmesan cheese

1/3 cup finely minced celery

1 cup whipped cream

2 tbsp. melted butter (olive oil)

1 tbsp. prepared mustard

1/3 cup finely green bell pepper

1 to 1 1/3 cup dry bread crumbs

2 eggs, beaten

Salt & pepper to taste

- Add all ingredients, mix well
- Stuff mixture into nice white butter clam shells (open-faced) or ramekins
- Bake at 350° F for about 20 minutes
- Top with paprika and/or parsley and serve with lemon wedges

Spinach-Baked Butter Clams on the Half Shell

12 larger butter clams	½ cup butter
½ lb. fresh spinach, stems removed	¼ tsp white pepper
1 cup bread crumbs	4 tbsp clam juice
¼ cup parsley	Tabasco sauce (optional)
2 cloves garlic, finely minced	Lemon wedges (optional)

Shuck clams and clean meat, cutting black tip off siphon. Wash shells thoroughly. Leave shells in “butter fly” condition, twisting the hinges so they will lay flat. Process the clam clams briefly in a food processor or blender. Do not over-process or the clams will become liquid. Drain off 4 tbsp juice from processed clams. Drain off any excess liquid. Place clams in a large bowl.

In a small saucepan, combine spinach and enough water to steam. Cook about 5 minutes, removing from the heat, drain and pat dry, and chop coarsely. Add spinach to bowl with clams. Add breadcrumbs, parsley, garlic, butter, pepper and clam juice; mix well.

Arrange shells on a lightly greased cookie sheet or shallow baking dish. Fill each shell half with stuffing. Bake in a preheated 375° F oven for 25 minutes. Serve hot and garnish with fresh lemon wedges and/or Tabasco sauce.

Szechwan Butter Clams (adapted from WA Department of Natural Resources)

This is a rapid, stir-fry dish. All ingredients should be chopped and measured in advance. Do not over cook clams, as it will toughen them.

8-10 large butter clams, shucked and cleaned	2 tbsp garlic, minced or crushed
1 tbsp sherry	2 tbsp scallions, chopped
1 tbsp cornstarch	1 tbsp chili paste
Pinch of white pepper	1 tbsp soy sauce
¼ cup corn or peanut oil	2 tbsp malt vinegar
2 tbsp chopped fresh ginger	

Slice the butter clams into strips, making sure to cut the siphon in half. Marinate meat in mixture of sherry, cornstarch, salt and pepper. Heat oil over high heat. Add ginger, garlic and stir-fry 30 seconds. Add scallions and stir-fry 10 seconds. Add chili paste, stir-fry another 30 seconds. Add butter clam strips and marinade mixture, stir-fry for one minute. Add soy sauce and malt vinegar, stir-fry 15 seconds. Remove from heat and serve over rice or noodles.

To prepare with Geoduck:

One geoduck clam can be substituted for the butter clams. To prepare the cleaned geoduck, slice meat across the grain into ⅛ inch slants. Separate the siphon (neck) meat from the mantle (softer body meat). When adding the clam and marinade mixture, first add the mantle (body) slices and stir fry for 30 seconds. Then add the siphon (neck) slices and stir-fry for 30 seconds. Continue to follow recipe.

Sausage Clam Loaf (from Sunset Seafood Cookbook, 1970)

Chewy toasted English muffins make a good base for delicate sausage and clam loaf. Serve with a salad of mixed greens and hard-cooked eggs tossed with tart oil and vinegar dressing. (Left-over steamers could be used or raw butter clam meat.)

1 pound bulk pork sausage	3 eggs, slightly beaten
2 cups minced clams	¼ tsp sage or poultry seasoning
1 ½ cups cracker crumbs	1 tsp salt
1 medium onion, finely chopped	¼ tsp pepper

Mix together sausage, clams (include liquid), crumbs, onion, eggs, sage, salt and pepper. Spoon into a loaf pan (about 5x9 inches), and smooth surface. Bake at 350° F for 45 minutes. Drain excess fat from pan before serving or chilling. Serve sliced, either hot or cold. Makes 8 servings.

Seafood Salad with Collard Greens Slaw

This can be served immediately as a warm salad or made ahead and served chilled. Use Manila or native littleneck steamers.

Dressing:

¼ cup (packed) chopped fresh basil
3 tbsp chopped fresh parsley
3 tbsp drained capers
3 large garlic cloves, minced
2 tbsp Dijon mustard
½ teaspoon dried crushed red pepper
½ cup extra-virgin olive oil
¼ cup white wine vinegar

Shellfish:

2 pounds clams, scrubbed
2 pounds mussels, de-bearded and scrubbed
2 cups dry white wine
2 pounds sea scallops
1 ½ pounds uncooked large shrimp, peeled and de-veined

Whisk first 8 ingredients in bowl to blend. Season dressing with salt and pepper. (Can be made 1 day ahead; chill. Bring to room temperature before using.)

Combine clams, mussels, and wine in large wide pot. Cover tightly; cook over high heat until clams and mussels open, about 8 minutes (discard any clams and mussels that do not open). Using slotted spoon, transfer clams and mussels to very large bowl. Strain cooking liquid into medium bowl. Whisk 1/3 cup cooking liquid into dressing (reserve remaining cooking liquid for another use).

Cook scallops in large saucepan of boiling salted water until just opaque in center, about 3 minutes. Using slotted spoon, add scallops to clams and mussels. Return water in saucepan to boil. Add shrimp and cook just until opaque in center, about 3 minutes. Drain. Transfer to bowl with shellfish. (Can be prepared 4 hours ahead and refrigerated.) Pour dressing over shellfish and toss to blend.

Arrange slaw (below) on very large platter. Mound salad in center and serve.

Collard Greens Slaw

Dressing:

¾ cup white wine vinegar
1 tablespoon sugar
1 tablespoon celery seeds

¼ cup extra-virgin olive oil
1 tablespoon dry mustard
2 teaspoons sweet Hungarian paprika

Greens and veggies:

2 large bunches collard greens (about 2 pounds), thick stems trimmed, leaves halved lengthwise, then thinly sliced crosswise (about 16 cups)
8 cups thinly sliced Napa cabbage (about 1 medium head)
4 cups coarsely grated peeled carrots (about 6 large)

Whisk first 6 ingredients in small bowl to blend. Season to taste with salt and pepper. (Dressing can be made 1 day ahead. Cover and refrigerate.)

Combine collard greens, cabbage, and carrots in very large bowl. Pour dressing over; toss to coat. Season generously with salt and pepper. Refrigerate until collard greens soften and wilt slightly, tossing occasionally, at least 1 hour and up to 3 hours.

Fried Clams

1 qt. fresh clams (shucked) 2 tsp. salt
2 eggs, beaten Dash pepper
2 tbsp. milk 3 cups dry bread crumbs
Tartar sauce (recipe above with *Yer Good Ole Simple and Basic Fried Clams*, page 2 of recipes)

Drain clams. Combine egg, milk, and seasonings. Dip clams in egg mixture and roll in crumbs. Fry in a basket in deep fat, 350 degrees F for 1 to 2 minutes until brown. Drain on absorbent paper. Serve with Tartar sauce. Serves 6.

Sophisticated Stuffed Butter Clams (An elegant appetizer)

This recipe could be adapted for steamer clams but I would recommend steaming the clams open instead of trying to shuck them. Steamers will make smaller, but more individual servings.

12 large butter clams	
½ cup soft butter (at room temperature)	8 tbsp grated Parmesan cheese
3 tbsp finely chopped shallots	2 tbsp dry white wine
¼ finely minced garlic	¼ cup prosciutto or other ham, chopped
¼ cup finely chopped parsley	1/8-1/4 tsp red pepper flakes
1 cup bread crumbs	Salt & fresh ground black pepper
1 tbsp chopped fresh basil or half that amount dried	2 tbsp olive oil

Preheat the oven to 425° F. Shuck clams and clean meat, cutting black tip off siphon. Wash shells thoroughly. Leave shells in "butter fly" condition, twisting the hinges so they will lay flat. Process the clam clams briefly in a food processor or blender. Do no over-process or the clams will become liquid.

In a large saucepan, combine the clams with the butter, shallots, garlic, parsley, basil, bread crumbs, 6 tablespoons of the cheese, wine, prosciutto, pepper flakes, salt and pepper to taste. Mold a heaping portion of stuffing into shells, smoothing over the top. Sprinkle the remaining 2 tablespoons of cheese over the top. Arrange the clams on a shallow baking dish or cookie sheet. Sprinkle the olive oil.

Place in the oven and bake for 15 minutes. Run the clams briefly under the broiler for a final glaze. Watch closely! Serves 4-8 appetizer servings.

Clam-Corn Griddle Cakes with Cran-Applesauce

2 cups minced clams	1 ½ cup clam liquor and milk
1 ½ cups sifted flour	2 eggs, beaten
1 cup yellow corn meal	1/3 cup melted fat or oil
5 tsp. baking powder	Butter or margarine
1 tsp. salt	

Drain clams, reserving liquor. Sift dry ingredients together. Add remaining ingredients except butter.. Stir only until blended. Drop ¼ cup batter onto a hot, well-greased griddle or fry pan. Fry 1 to 2 minutes or until brown. Turn carefully and fry other side for 1 or 2 minutes. Serve with butter and Cran-applesauce. Makes about 18 cakes. Serves 6.

Cran-Applesauce (for above)

1 can jellied cranberry sauce
½ cup applesauce
¼ tsp. Cinnamon

Combine all ingredients and blend thoroughly. Chill. This makes about 2 cups of sauce.

Clam Corn Casserole

1 can (10 ounces) clams	½ tsp. salt
1 cup clam liquor plus milk	Few grains cayenne
3 eggs, beaten	1 cup cream style corn
1 tbsp chopped onion	½ cup cracker crumbs
2 tbsp chopped pimiento	1 tbsp. melted butter or other fat

Drain and strain liquid from clams. Rinse clams under cold water. Combine all ingredients and pour into a greased 1 ½ quart casserole. Bake in a moderate oven (350 degrees F) for 1 hour or until firm. Makes 4-5 servings.

Baked Clams

1 pint cleaned clams
1 tsp. salt
½ cup grated Cheddar cheese

½ cup salad oil
1 tbsp. chopped onion
1 cup dry bread crumbs

Combine oil, salt and onion. Place clams in mixture for 1 minute. Remove and drain, then roll in cheese and then in breadcrumbs. Place in a well-greased baking pan and bake in a hot oven, 450 degrees F 12 minutes, or until nicely browned. Serves 6.

Clam – Lima Bean Soup

2 cans (7 ½ or 8 oz.) minced clams
1 package frozen baby lima beans
1 cup boiling water
½ tsp. savory salt
4 slices bacon
2 cans (10 ½ oz each) condensed cream of chicken soup
1 ½ cups milk
1 tbsp. grated onion
Pepper to taste

Drain clams. Place beans in boiling salted water in a 3-quart saucepan. Bring to the boiling point again. Cover and simmer for 10 to 15 minutes or until beans are tender. Fry bacon until crisp. Drain on absorbent paper. Crumble bacon. When beans are tender, stir in remaining ingredients except bacon. Cover and simmer until hot. Garnish with bacon. Serves 6.

Razor Clam Chowder

4 slices lean bacon, finely diced
1 pint minced clams, undrained
1 onion, finely chopped

4 med. potatoes, diced
1 quart milk
Salt and pepper to taste

Fry bacon pieces until golden brown; remove from drippings and add to clams. Brown onion slightly; add to clams with potatoes. Cover with water; simmer until vegetables are tender. Add milk and seasonings. Heat well and serve. 6 servings.

For variation try adding this to the above recipe (Delicious)

1 can Manhattan clam chowder
1 can cream corn

Razor Clam Croquettes

2 cups ground razor clams, undrained
2 cups cracker crumbs
2 eggs, beaten
1 tsp. salt
Dash of pepper

1 tsp. garlic salt (optional)
2 tbsp. dry onion soup mix
2 tbsp. lemon juice
4 tbsp. flour, sifted

Combine all ingredients, blending thoroughly. Shape into croquettes. Fry in deep fat until golden brown. 4 servings.

Notes