



Baked Quahogs

INGREDIENTS

24		Large Quahogs
3/4	cup	Fresh Bread Crumbs
1/2	cup	White Wine
1/4	cup	Grated Cheddar Cheese
1/4	cup	Diced Bell Peppers
2	tblsp	Minced Shallots
2	tblsp	Chopped Herbs (parsley, chives, tarragon and/or dill)
1	tblsp	Minced Garlic
1	tblsp	Lemon Juice
1	tblsp	Olive Oil
to taste		Salt and Fresh Ground Black Pepper

PREPARATION *(Yields 4 portions)*

Place the quahogs in a sauce pot with white wine, cover and steam until they are opened. Remove from the pot and allow to cool.

Remove the meat from the shells and chop coarsely.

Reduce the liquid that is left in the pot by half.

Separate the top and bottom of each shell and set aside.

Heat a medium size sauté pan to medium heat. Sauté the peppers, shallots, and garlic in the olive oil until translucent. Add 1 cup of the steaming liquid and the lemon juice to the pan. Reduce by half and set aside to cool.

Combine the chopped quahogs, the mixture from the pan, and all of the other ingredients that are left. Season with salt and pepper to taste.

Place some of the mixture into each half shell.

They can now be refrigerated for use later or cooked immediately.

Cook in a preheated oven at 350 °F for 10 to 12 minutes.



Steamed Quahogs with Tomatoes and Herbs

INGREDIENTS

- 3 lbs P.E.I. Quahogs
- 2 cups Chopped Tomatoes
- 3 oz White Wine
- 2 tbsp Minced Shallots
- 1 tbsp Minced Garlic
- 2 tbsp Chopped Herbs (such as dill, chives, tarragon, and parsley)
- 2 tbsp Butter

PREPARATION *(Yields 4 portions)*

Melt 1 tbsp butter and sauté shallots and garlic. Add quahogs, white wine and bring to a simmer. Cover and steam for 5 - 8 minutes (depending on size).

When the quahogs are open, remove them and keep them hot.

Reduce the liquid in the pot by one third, add the tomatoes, and simmer for two minutes. Add herbs, stir in the remaining butter, and season with salt and fresh cracked pepper.

Place the quahogs in a bowl and pour the tomato broth over top and serve.