

## Captain Don's Long Island Baked Clams

Prepare the following in a large bowl:

- 1 ½ cups of diced onions. (I use a "ninja mini food processor")
- 1 cup diced green peppers
- 1 ¼ cup diced celery
- 1 pkg Knorr vegetable soup mix
- 2 cans Trader Joes cherry stone clams hand diced (not too small) 1 cup
- 3 cans "Geisha Baby clams" from Publix  
(if using freshly shucked clams which I prefer, hand dice to produce 1 – 2 cups.  
Use all juices. May need to add canned juice to make 2 cups)
- 2 cups of clam juice from the canned or shucked clams
- 1 table spoon of parsley flakes
- 1 tea spoon of sea salt, black pepper, crushed red pepper (leave out red pepper if you don't like spicy)
- 1 tablespoon of garlic powder
- 1 tea spoon of lemon peel
- 1 tablespoon of oregano
- 3 tablespoon of medium salsa
- 2 cups of seasoned bread crumbs
- Paprika (for sprinkling)
- Pam ( for spraying clam mixture in shells)
- Enough real clam shells to accommodate mixture ( 50 1 ½" shells, less if larger)

Mix all ingredients in a large bowl gradually adding bread crumbs until a wet paste is achieved.

Using sterilized clam shells brush each shell with olive oil to prevent mixture from sticking while baking.

Spoon mixture generously into each shell, place in a baking tray and sprinkle with Paprika.

Spray all prepared clams with "Pam" or spray butter.

Preheat oven to 350.

Place clams on tray in oven and bake for approx. 20 - 30 min.

Check often and spray top of clams with Pam or spray butter to keep moist.

Be sure not to bake until dry.

After baking broil until top is crispy.

Serve and enjoy my Long Island Baked Clams!!