



Garlic Baked Clams

NIBBLEDISH CONTRIBUTOR

Ingredients

Ingredients: 12 Clams, chopped 2 Tbsp Butter or Margarine 1/4 cup finely chopped Onion 2 cloves Garlic, peeled and crushed 1 Egg, slightly beaten 1/4 cup seasoned Bread Crumbs 1/8 tsp dried Oregano Leaves 1/3 cup seasoned dry Bread Crumbs 2 more Tbsp Butter or Margarine, melted

Instructions

Remove clams from half shell and chop coarsely. Set clams and shells aside. In a microwaveable mixing bowl place 2 tablespoons butter. Heat on low in microwave for 30 seconds or until melted. Add onion and garlic. Heat, uncovered, in microwave for 3 minutes or until onion is tender. Add egg, the 1/4 cup bread crumbs, chopped clams and oregano to mixture. Spoon mixture into reserved shells. Place shells on baking pan. In a small bowl combine the 1/3 cup seasoned bread crumbs and the 2 tablespoons melted butter. Sprinkle buttered bread crumbs on top of clam mixture. Bake clams in oven at 350F for 25 minutes until golden brown. Makes 4 servings.