

Vongole ripiene



INGREDIENTS

36 Clams
2 tablespoon Grated Romano cheese
2/3 tablespoon Dry white wine
2 tablespoon Minced fresh Italian parsley

Stuffing:

3 1/2 cup Fresh bread crumbs
Juice of 1/2 Lemon (approx. 2 Tab)
1 tablespoon Fresh basil
1 tablespoon Oregano
1 tablespoon Minced garlic

Preparation

Combine all stuffing ingredients by mixing with hands. Use more olive oil if the mixture seems too dry. Preheat oven to 500 F. Shuck clams and replace meat on half-shells. Pack about 1 heaping tbs. stuffing on each. Bake in preheated oven for about 10 minutes. Remove from oven and sprinkle each clam with a few drops of wine. Return to oven and bake 2 to 3 minutes more, or until lightly browned.