



DEPARTMENT OF THE INTERIOR
INFORMATION SERVICE

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FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

TRY DEVILED CLAMS FOR AN EXOTIC ENTREE

Clams in the shell are sold by the peck, dozen or quart. Out-of-the-shell or shucked they are sold by the pint or quart. They are also available frozen or canned.

Clams should be alive when purchased in the shell. If the shells hold tightly together, the clam is alive. If the shells are slightly parted, tap the clam gently and it will close tight if it is alive.

Clams are most frequently eaten raw, steamed or in chowder, but many exotic main dishes use clams as the stellar ingredient. The home economists of the Fish and Wildlife Service suggest "Deviled Clams". Served with lemon wedges, they are an attractive and appetizing entree.

DEVILED CLAMS

- 1 pint clams
- 1 clove garlic, minced
- 2 tablespoons chopped onion
- $\frac{1}{4}$ cup chopped celery
- $\frac{1}{4}$ cup butter or other fat, melted
- 1 tablespoon flour
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{4}$ teaspoon thyme
- 3 drops tabasco sauce
- 1 tablespoon chili sauce
- 1 egg, beaten
- $\frac{1}{2}$ cup cracker meal
- 2 tablespoons chopped parsley
- 2 tablespoons butter or other fat, melted
- $\frac{1}{2}$ cup dry bread crumbs

Drain and chop clams. Cook garlic, onion, and celery in butter until tender. Blend in flour and seasonings. Add clams and cook until thick, stirring constantly. Stir a little of the hot sauce into egg, add to remaining sauce, stirring constantly. Add meal and parsley. Fill six well-greased individual shells or casseroles. Combine butter and crumbs; sprinkle over top of each shell. Bake in a hot oven, 400° F., for 10 minutes or until brown. Serves six.

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