

PORTUGUESE STUFFED CLAMS

F EASY

Last Modified: 12/03/2016

PREP: 1 Hr
COOK: 45 Min
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
12	Fresh	Quahog Clams	
SUBSTITUTE (IF NECESSARY)			
12	Fresh	Large Chowder Clams	
SUBSTITUTE (IF NECESSARY)			
24	Fresh	Little Neck Clams	3 Inch
SUBSTITUTE (IF NECESSARY)			
24	Fresh	Cherrystone Clams	3 Inch
SUBSTITUTE (IF NECESSARY)			
2	10 Oz	Cans Whole Baby Clams (Bar Harbour)	Chopped
PLUS (Since There Will Be No Clam Shells In the Cans)			
12	Small	Oven Proof Clamshell Dishes (See Picture)	
4	Cups	Water	
1/2	Stick	Unsalted Butter	Melted
		Seaweed (If Your Fish Monger has it)	

FILLING

1	Pound	Portuguese Chourico Sausage	Chopped
SUBSTITUTE IF NECESSARY			
1	Pound	Chorizo Sausage	Stripped
1	Large	Yellow Onion	Minced
1	12 Oz	Package Chicken Flavored Stove Top Stuffing Mix	
1	Stick	Margarine	

TOPPING

1	Stalk	Green Onion (Greens & Whites)	Thin Sliced
1	Small	Shallot	Fine Minced
2	Tbsp	Fresh Italian Parsley Leaves	Fine Minced
3/4	Cup	Parmesan Cheese	Grated

OPTIONAL

		Lemon Wedges	
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PREPARATION

FACTOID	This is TASTY! Use the Quahogs if at all possible. As we go down the Clam Substitutes, the delicacy factor decreases, but, even canned Clams are still good.
OPTION	If substituting Chorizo for the Chourico (It IS, after all, hard to find), you will have to saute it instead of boiling. When you make the Stuffing Mix, add a couple of tablespoons of the Red Oil from the skillet to flavor the Stuffing.
OPTION	If you get down to using canned Clams, make the Stuffing mix by adding in the drained Clam Juice plus enough Chicken Stock to equal the called for water.

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TOOLS	<p>1) Medium Mixing Bowl 2) Large Stock Pot & Lid 3) Food Processor OR Blender 4) Medium Saucepan & Lid 5) Aluminum Half Sheet Pan</p>
PREP	<p>FILLING 1) Mince the Yellow Onion and set it aside.</p>
PREP	<p>TOPPING 1) Mince the Green Onion and set it aside. 2) Finely mince the Shallot and mix it into the Green Onion. 3) Finely mince the Parsley Leaves and mix them into the Green Onion. 4) Grate the Parmesan Cheese and mix it into the Green Onion. 6) Preheat the oven to 350 degrees with a rack just below center.</p>
1	In a large stock pot over high heat, bring 4 cups of Water to a rolling boil. Add in the Chourico Sausage Links and lower the heat to medium, cook for 10 minutes. Remove the Sausage Links from the Broth, reserve the Broth. Remove and discard the casings from the Sausage Links and set them aside.
2	Bring the Broth back to a simmer and add in the rinsed Quahogs; cook until they open, 5 to 10 minutes. Remove the Quahogs; reserve the Broth. Remove the cooked Quahog Meats from their shells. Separate the shell halves. If necessary wash the shells.
3	Place the reserved Sausage and Quahog Meat into the bowl of a food processor; pulse until chopped, about 12 seconds, depending on your processor. Scrape the Mixture into a medium mixing bowl. Add in the Chopped Onion to the processor; pulse for about 5 seconds. Stir it into the Meat Mixture.
4	In a medium saucepan, make the box of Stuffing Mix according to the package directions, using the above Margarine instead of the called for Butter, and by substituting the Sausage & Clam Broth for the Water called for. Ladle the Broth into the saucepan so you avoid getting any of the sand lurking in the bottom of the Broth pot.
5	Place the 1/2 stick of Butter in a glass measuring cup and heat it in the microwave until melted. Using a spoon, scrape off and discard any white foam floating on the top.
6	Thoroughly mix together the cooked Stuffing Mix and Sausage, Clam & Onion Mixture. Mound the Filling smoothly onto the empty, clean Clam shell halves by inverting 2 heaping tablespoons or so and smoothing it completely to the outside edge of each Shell (use ALL of the Filling) Top the Filling Mix in each Shell with a drizzle of Melted Butter
7	Make the Topping by thoroughly mixing together the listed ingredients. Sprinkle the top of each filled shell with some topping, patting it so it sticks evenly (heap it up). Place the Filled Shells on a sheet pan lined with aluminum foil, not touching.
8	Place the sheet pan in the oven and bake until toasty brown and bubbly on top, 15 to 20 minutes.
SERVE	Remove the stuffed Clams from the oven and arrange the shells on a serving platter lined with washed Seaweed. Serve them while hot with Hot Sauce on the side.