

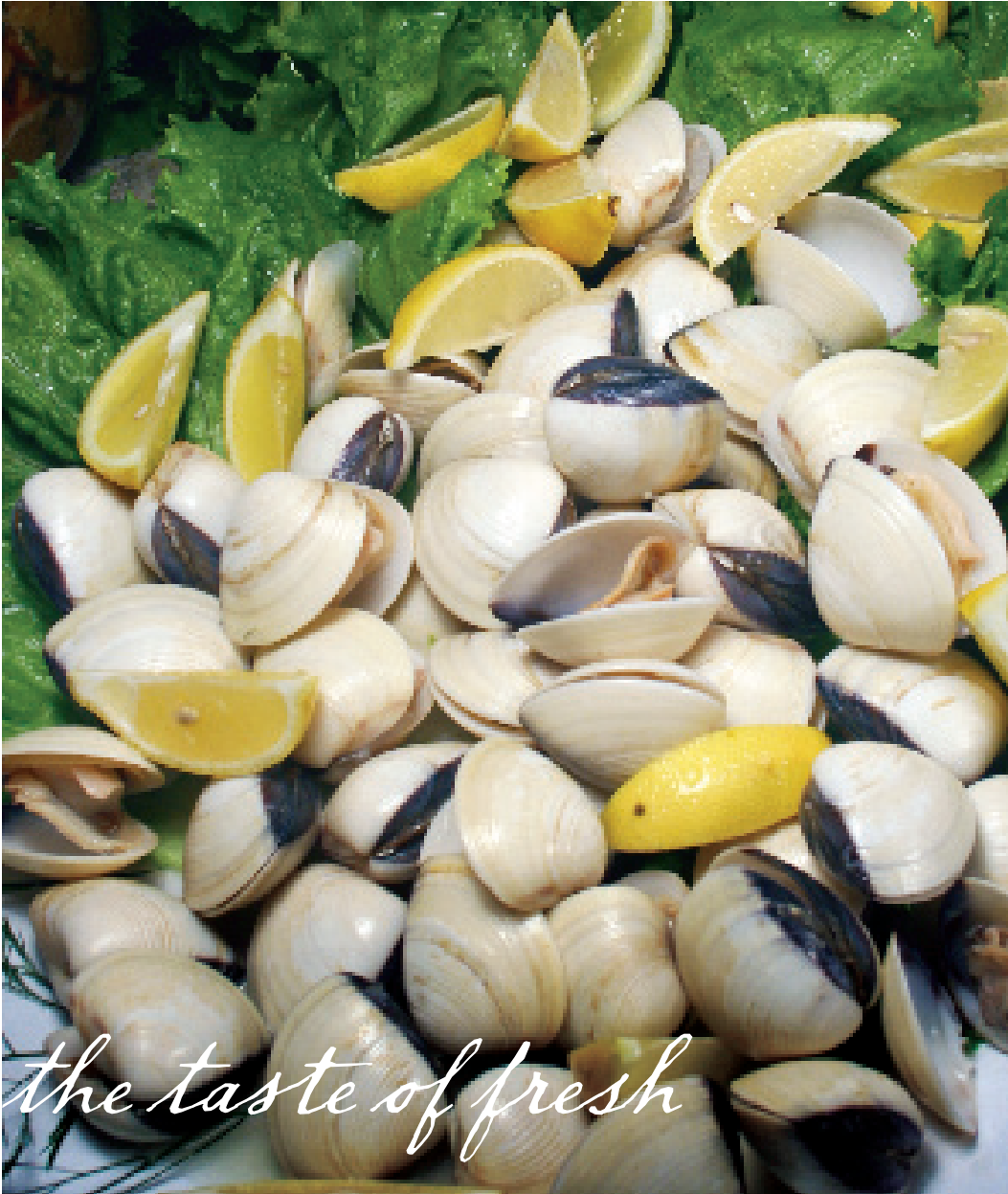


EGG HARBOR

SEAFOOD

THE TASTE OF FRESH | BY RASTELLI

# IQF Cooked Clams



**VACUUM PACKED  
COOKED CLAMS  
CLEAN AND READY  
TO SERVE.** Add your

favorite sauce and serve  
or place over your favorite  
pasta dish.

## AVAILABLE:

7/13 ct.	5/4 lbs. Bags
17/25 ct.	5/4 lbs. Bags
17/25 ct.	5/2 lbs. Bags
17/25 ct.	10/1 lbs. Bags

## FRESH FACTS:

- No shellfish tag required
- Large, plum grit-free meat inside and attractive outer shell
- Steam in the bag or place right on the buffet line; they are ready to go

Product of Vietnam

# *the taste of fresh serving suggestions*

## CLAMS IN TOMATO PARSLEY BROTH



### ESTIMATED COST TO PRODUCE

\$ \_\_\_\_\_ PER PORTION

24 frozen 7-13 **Clams**  
2 tbsp. olive oil  
2 garlic cloves, minced  
1 container salt packed anchovies

3 tbsp. fresh Italian parsley, chopped  
1 lb. ripe Italian plum tomatoes,  
peeled, seeded and finely diced  
Salt to taste

### DIRECTIONS

In a large skillet, add clams along with 1 tablespoon of oil; cover and cook. When clams are open, remove clams and clam broth and set aside. In the same pan, add remaining oil, garlic, anchovies and parsley and cook for 4 minutes, stirring constantly. Add the tomatoes, clams and clam broth, salt and pepper. Mix well. Let simmer for 10 minutes. Serve with toasted garlic bread. **Yields 4 servings**

## CLAMS IN CREAMY GARLIC SAUCE WITH ASPARAGUS AND MUSHROOMS



### ESTIMATED COST TO PRODUCE

\$ \_\_\_\_\_ PER PORTION

1/2 lb. angel hair pasta  
2 cup fresh mushrooms, sliced  
1 cup fresh asparagus tips  
2 garlic cloves, minced  
1/2 cup sweet salted butter  
6 tbsp. flour

16 oz. chopped clams (reserve juice)  
20 pcs. **IQF Whole Clams**  
2 cups heavy cream  
1/2 cup parmesan cheese  
2 tbsp. fresh chopped parsley

### DIRECTIONS

Cook pasta. Sauté mushrooms, asparagus and garlic in butter in a large skillet. Stir in flour. Gradually add clam juice and cream; stir until mixture thickens. Add chopped clams along with cooked IQF clams and simmer for 2-3 minutes. Then add cheese, fresh chopped parsley and season with salt and pepper to taste.

**Yields 4 servings**