

Joe’s Parmesan Little Neck Clams





Instructions

1. Half-shell the clams and set them aside.
2. In a bowl, mix the flour, bread crumbs, Parmesan, salt, and pepper. In a large skillet over high heat, render the bacon fat. Sprinkle a generous coating of the flour mixture over all the clams and carefully place them flesh side down, using a spoon, into the fat. Cook for about two minutes and remove to serving plates flesh side up. Top them with fresh parsley and malt vinegar.

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