

Clams O'conee with Vidalia Onions & Bacon

*This recipe is prepared by
Chef Cal Berry of Berry's
Catering in Augusta,
Georgia.*



- 4 tbsp of butter
- 1 medium Vidalia onion diced
(with green tops)
- 4 tsp minced garlic
- 1 cup beer
- 1 cup white wine
- ½ cup crumbled crisp bacon
- ¼ cup parmesan cheese
- 2 tbsp minced basil leaf
- 2 tsp sugar
- 36 littleneck clams
- 3 tbs Boursin cheese

Heat pan over medium heat. Add butter, swirling until melting. Add chopped onions and minced garlic until onions are translucent. Add bacon, wine, beer, Boursin cheese and sugar and bring to a boil. Add clams, cover and cook until clams open, 5-7 minutes. Remove clams and with a slotted spoon scoop bacon and onion mixture, spoon over open clams and sprinkle with parmesan cheese.

Serves 4-5

Clams Provided by:
Charlie Phillips, Sapelo Seafarms, Rt. 1 Box 1672, Townsend, GA 31331;
912-832-4423; ga_capt@yahoo.com
John Pelli, Savannah Clam Company, 9515 Whitfield Ave., Savannah, GA 31406;
912-352-7102; GBAJohn@aol.com

Dish Prepared by:
Chef Cal Berry, Berry's Catering & Floral, 520 Reynolds Street,
Augusta, GA 30901; 706-724-2171; berryscatering@comcast.net;
www.berryscatering.com

Lowcountry Linguine

*This recipe is prepared by
Chef Peter Kornack of the
T. W. Graham & Co. in
McClellanville, South Carolina
and is served in his restaurant
from summer through early fall.
A wonderfully simple, yet
flavorful clam dish,
Lowcountry Linguine combines
the local with the traditional to
create an instant
summertime classic.*

- 8 oz country ham, julienned
- 2 cloves garlic, minced
- 8 oz white wine
- 8 oz water
- 4 oz unsalted butter
- 20 baby clams
- 1 lb linguine, cooked al dente
- 2 large, vine ripened
tomatoes, diced
- 1 tbs lemon zest
- 2 tbs Italian parsley, chopped
- Shaved parmesan garnish

Add first 6 ingredients to large sauté pan. Bring to boil. Reduce heat and simmer until clams just open. Remove clams. Add cooked pasta to liquid. Cook until just warm. Add lemon zest, tomatoes and parsley. Tomatoes should be just warm, but still firm. Remove from heat. Divide pasta onto 4 plates. Arrange 5 clams per plate on pasta. Garnish with freshly shaved parmesan cheese. Serve immediately.

Serves 4

Clams Provided by:
Bill Livingston, Livingston's Bulls Bay Seafood, PO Box 70, McClellanville, SC 29458;
843-887-3519; Livbullbay@aol.com
Robert Baldwin, Low Country Seafood, PO Box 262, McClellanville, SC 29458;
843-887-3389; Rbaldwin@TDS.net

Dish Prepared by:
Chef Peter Kornack, T. W. Graham & Co., 810 Pinckney Street,
McClellanville, SC 29458;
843-887-4342; twgandco@tds.net

Littleneck Soup

This recipe is prepared by Chef William P. Edmondson III from the Bay Creek Resort and Club (Aqua Restaurant) in Cape Charles, on the Eastern Shore of Virginia. This recipe makes a 'Heart Smart' soup and is a rendition of the Italian, 'Zuppa di Vongole'.

- 100 Cherrystone Aqua Farms Littleneck Clams (cleaned, washed, and soaked in a brine solution for 2 to 3 hrs)
- 1 Jumbo head garlic, minced small
- 1 ½ lbs onion, small diced
- 15 small or 12 large fresh red tomatoes "concasse" (i.e. cored, scored, blanched, shocked, peeled, seeded, then medium diced)
- 3 quarts clam juice, bottled or canned.
- As needed - good olive oil, salt and pepper

Garnish

- Limes sliced thin
- 1 bunch parsley, chopped fine

Be sure to soak clams ahead of time. Then, heat to a medium high temperature, a large round sauté pan with high sides (a rondeau), add your olive oil to coat the bottom. When that gets good and hot add your diced onions, sauté quickly, then add minced garlic, stirring all the time. After the onions have turned translucent add your tomatoes and sauté for two to three minutes. Add the clam juice and raise the heat to a boil. When you get to a boil add the whole clams. Use tongs to remove the clams as they open and put them in a container. After all the clams have opened, return them to the cooking pan, salt and pepper to taste. Serve immediately. To serve place 10 clams in a large heated bowl, ladle broth and veggies over the clams. Garnish with a twisted lime slice and the chopped parsley.

Serves 10 or more

Clams Provided by:

Cherrystone Aqua-Farms, P.O. Box 347, Cheriton, VA 23316;
Phone: 757-331-1208; Fax: 757-331-4366;
info@littleneck.com; www.littleneck.com

Dish Prepared by:

Chef William P. Edmondson III, Aqua Bay Creek Resort and Club, 5 Marina Village Circle Cape Charles, Va. 23310;
757-331-8660; bedmondson@baycreek.net; www.baycreek.net

Portuguese Clam Stew with Chorizo & Kale

Peter Hoffman chef/owner Savoy and Back Forty Restaurants, in New York City, New York, and past chair and board member of Chefs Collaborative is preparing this recipe.

- ¼ cup olive oil
- 1 large onion diced
- 6 cloves garlic
- ½ lb chorizo cut in rounds
- 2 bay leaves
- 5 sprigs fresh thyme
- ½ tsp red pepper flakes
- 12 littleneck or topneck clams
- 1 c. dried chick peas but previously soaked
- 1 bunch of kale
- 2 tbsp flat parsley roughly chopped
- 2 tbsp cilantro roughly chopped

Sauté the onions and garlic in olive oil in a soup pot. Add the chorizo, the bay, thyme and pepper flakes. When the onions are nicely melted and some of the oils are being released from the chorizo add the clams and cover. You may want to splash a bit of water in at this time to get the clams steaming open. When the clams are open, remove them from the pot and hold. Add the chick peas and cover with water. Bring to a boil and simmer. While

the stew is coming to a boil remove the clams from their shells. After 40 minutes of simmering, taste the chick peas. They should be no longer hard in the center but still al dente. If they still have a hard center cook further. Otherwise you can add the kale starting with the stems so they can soften. Cook for 15 minutes. Add the leaves and cook for another 15 minutes. Add the clams back in, sprinkle at serving time with fresh chopped parsley and cilantro. Check seasoning for salt and pepper. Serve with some crusty bread.

Serves 4

Clams Provided by:

Dave Relyea of F.M Flowers, Oyster Bay, Long Island Sound, NY

Dish Prepared by:

Peter Hoffman chef/owner of the Savoy and Back Forty Restaurants, 70 Prince Street, New York, NY 10012; 212-219-8570; ph@savoynyc.com; www.savoynyc.com

SAVOY

Southwestern Clams with Tasso & Rouille

This recipe is prepared by Jeffrey L. Cincotta C.E.C. from the Charles River Club, in Newton Center, Massachusetts.

Ingredients Roasted Red Pepper Rouille

2 ea large red peppers
2/3 cup olive oil, plus enough to rub peppers
1 clove garlic, minced very fine
1 ea lemon, juiced, remove seeds
Kosher salt to taste
White Pepper to taste

Ingredients Southwestern Clams

2 tbsp olive oil
1/4 cup Tasso ham, julienne cut
1/4 cup sliced shallots
1 tbsp sliced garlic cloves
1/4 cup Sauvignon Blanc wine
1 tbsp tomato puree
3/4 cup chicken broth
1/4 cup fish stock
16 ea Wellfleet count neck clams

Coat the peppers with olive oil and salt Grill for about 3-4 minutes per side, turning them to char on all sides. Place the peppers in a bowl, cover bowl with plastic wrap. Let the peppers rest for about 30 minutes. Split the peppers in half the long way and remove the seeds. Flip the pepper over and scrap the skin from the peppers. Place the peppers in the robot coupe. Add the garlic. Begin to puree the peppers. Add the lemon juice as the peppers are pureeing Slowly add the olive oil in a stream to the robot coupe. Adjust seasoning with the salt and pepper.

Roasted Red Pepper Rouille
Yields 1.5 Cups

Start this clam dish in a cold pan. Place the olive oil, and garlic in a sauce pot and place over medium high heat. When pan begins to heat up add the shallots and sauté for 1 minute until the shallots begin to soften. Add the Tasso ham and sauté and additional 1 minute. Add the wine and deglaze the pan. Add the tomato puree. Add the chicken and fish stocks to the pot. Place the clams in the broth mixture. Cover the pot with a lid. Bring to a boil the reduce to a simmer for 5-7 minutes. Discard any clams that did not open. Place clams in a bowl, drizzle with the red pepper Rouille. Serve with the grilled focaccia.

Southwestern Clams Serves 2

Clams Provided by:
Bob Wallace, Wellfleet Shellfish Co., P.O. Box 1029, South Wellfleet, MA. 02663;
508-255-5300; www.wellfleetshellfishcompany.com

Dish Prepared by:
Chef Jeff Cincotta, Charles River Country Club, 483 Dedham Street,
Newton Centre, MA 02459; 617 332-1320; jeffcincotta@charlesrivercc.org;
www.charlesrivercc.org

Northern Neck Clams

This recipe is prepared by Chef Joe Elliott from The Westin Providence, in Providence, Rhode Island. Chef Elliott is native to the Northern Neck region of Virginia's Western shore.

25 small clams in shell, scrubbed
2 tbsp extra virgin olive oil
6 cloves garlic, minced
1 cup white wine
2 tbsp butter
1/2 cup chopped fresh parsley
1/2 cup julienne Smithfield ham

Wash clams to remove any dirt or sand. In a large pot, heat oil over medium heat. Add garlic; sauté for 1 minute, or until tender. Pour in the white wine. Boil until wine has reduced to half its original volume. Add clams, cover, and steam till clams start to open. Add butter, cover, and cook till most or all of the clams open. Discard any that do not open. Transfer clams and juice to 2 large bowls. Sprinkle with parsley.

Serves 4-5

Clams Provided by:
Cherrystone Aqua-Farms, P.O. Box 347, Cheriton, VA 23316;
Phone: 757-331-1208; Fax: 757-331-4366;
info@littleneck.com; www.littleneck.com

Dish Prepared by:
Chef Joe Elliott, Providence Westin, One West Exchange Street, Providence, RI 02903;
Phone: 401-598-8000; Fax: 401-598-8200;
joe.elliott@westinprovidence.com

Manila Clams Sautéed Asian Style

This recipe from Taylor Shellfish Farms prepared by Chef Xinh Dweley of Xinh's Clam & Oyster House in Shelton, Washington, uses our fresh Manila clams in a preparation that is a wonderful example of the best of Asian cuisine. Simple to prepare, yet abounding in complex flavors, this recipe can be served as an entrée or as a wonderful accompaniment to other dishes.

4-5 lbs. Manila clams
 3 tbsp cooking sherry
 ¼ cup butter or margarine
 1 tbsp lemon juice
 ¾ tsp black pepper
 1 medium onion (sliced)
 1 tbsp chopped lemongrass
 2 tbsp sesame seed oil
 1 tbsp minced garlic
 3 tbsp hoisin sauce
 1 cup chopped celery
 1 green onion, chopped (garnish)

In a pan with a fitted lid (large enough to hold 5 lbs. of clams) melt butter & brown the garlic. Add onion, lemongrass, garlic, celery, sherry, hoisin sauce, salt, pepper and sesame oil. Sauté lightly. Add ¾ cup water and bring to a boil. Add washed clams to mixture, mix well & cover. Bring to a boil & cook until clams are open. Sprinkle green onions on top, cover & cook for 5 minutes. Serve & enjoy!

Serves 4-5.

Clams Provided by:
 Bill Dewey, Taylor Shellfish Farms, Inc., 130 SE Lynch Road, Shelton, WA 98584;
 360-426-6178; billd@taylorshellfish.com; www.taylorshellfishfarms.com

Dish Prepared by:
 Chef Xinh Dweley, Xinh's Clam & Oyster House, 221 W. Railroad Avenue,
 Shelton, WA 98584; 360-427-8709; www.xinhsrestaurant.com

Vietnamese Style Geoduck Salad

This recipe from Taylor Shellfish Farms is prepared by Chef Xinh Dweley of Xinh's Clam & Oyster House in Shelton, Washington. When summer hits, this is an easy, delicious and refreshing appetizer!

1 ½ lbs geoduck neck meat
 ½ sliced Spanish red onion
 1 cup, green papaya, seeded, and shredded
 ½ cup shredded carrot
 ½ cup shredded dikon radish
 ½ cup thinly sliced celery
 3 tbsp fresh lime juice
 ½ cup thinly sliced English cucumber
 1 tbsp freshly chopped mint
 ¼ cup dry roast peanut chipped

Dressing for the salad
 1 tbsp lime juice
 2 tbsp sesame seed oil
 2 cloves of minced garlic
 1 tbsp brown sugar
 1 tsp cayenne pepper or fresh chili
 1 tbsp fish sauce

Put all dressing ingredients in small bowl, mix well and set aside.

In a large bowl thinly slice the geoduck necks. Add lime juice to geoduck meat. Mix well and cover for 30 minutes. Then mix all salad ingredients in a large bowl. Mix with marinated geoduck and dressing and add salt and pepper to taste. Garnish with peanuts. Serve cold with crispy rice crackers or tortilla chips.

Serves 4-5

Clams Provided by:
 Bill Dewey, Taylor Shellfish Farms, Inc., 130 SE Lynch Road, Shelton, WA 98584
 360-426-6178; billd@taylorshellfish.com; www.taylorshellfishfarms.com

Dish Prepared by:
 Chef Xinh Dweley, Xinh's Clam & Oyster House, 221 W. Railroad Avenue,
 Shelton, WA 98584; 360-427-8709; www.xinhsrestaurant.com

Florida Clams with Andouille Sausage & Plum Tomatoes

This recipe prepared by Chef Peter Stefani of The Island Room Restaurant at Cedar Cove, Cedar Key, Florida features Florida farm-raised hard clams in a tasty infusion of Italian and Southern cuisine. This dish can be served over pasta or rice, but always include a large piece of crusty bread to soak up the delicious juices.

- 1 tbsp olive oil
- 1 tbsp Florida garlic, chopped
- 48 Florida farm-raised hard clams, rinsed well
- 1 lb. Andouille smoked sausage, sliced
- 3 cups Florida plum tomatoes, chopped
- 2 cups stock or Florida dry white wine
- 3 tbsp fresh Florida herbs (basil, oregano and marjoram), chopped
- 2 tbsp Florida scallions or chives, sliced

Heat pan large enough to hold clams without crowding over medium high heat. Add oil and garlic and cook garlic until soft, do not burn. Add clams, sausage, tomatoes, stock or wine, and herbs. Cover and cook until clams open. Divide between four bowls and top with scallions or chives. Serve and enjoy!

Serves 4-5

Clams Provided by:

Florida Clams are available from numerous certified shellfish wholesalers throughout the state. For a listing of Florida firms, contact the Florida Department of Agriculture and Consumer Services, Division of Aquaculture; 850-488-5471; www.FloridaAquaculture.com

Dish Prepared by:

Chef Peter Stefani, The Island Room Restaurant, 192 E 2nd Street, Cedar Key, Florida 32625; 352-543-6520; islandroom@bellsouth.net; www.islandroom.com



Florida Sunray Venus Clams with Fresh Citrus & Cilantro

This recipe prepared by Chef Peter Stefani of The Island Room Restaurant at Cedar Cove, Cedar Key, Florida features the sunray venus clam. Its attractive shell has long been popular with shell collectors and tourists in Florida. Now it is being developed as a new aquaculture product. This exuberant dish combines the bursting tropical flavors of citrus and cilantro with the Sunshine State's newest and sweetest clam.

- ½ cup heavy cream
- 3 tbsp Florida garlic, chopped
- 4 dozen Florida farm-raised sunray venus clams
- 1 cup fresh squeezed Florida orange juice
- 2 cups fresh Florida orange sections
- 2 tbsp Florida cilantro, chopped

Bring heavy cream and garlic to simmer over low heat in a pan large enough to hold clams without crowding. Pouch until garlic softens, or about 2 minutes. Add clams and orange juice. Cover and steam until clams open. Add fruit sections and heat through. Divide between four bowls and top with cilantro to taste.

Serves 4

Clams Provided by:

Florida Clams are available from numerous certified shellfish wholesalers throughout the state. For a listing of Florida firms, contact the Florida Department of Agriculture and Consumer Services, Division of Aquaculture; 850-488-5471; www.FloridaAquaculture.com

Dish Prepared by:

Chef Peter Stefani, The Island Room Restaurant, 192 E 2nd Street, Cedar Key, Florida 32625; 352-543-6520; islandroom@bellsouth.net; www.islandroom.com



Holiday Harbor Clams

This recipe is prepared by Chef Philip J. Cragg, CEC, CCE, AAC, with the Academy of Culinary Arts, in Mays Landing NJ. The recipe is a fusion between Clams Oreganata and Clams Casino, without the bacon

Ingredients

1 dozen littlenecks

Oreganata Breadcrumbs
2 oz fresh breadcrumbs
1 bunch fresh oregano finely chopped
Fresh ground sea salt
Fresh ground white pepper
Pinch fresh grated lemon zest

Casino Butter

2 oz salted butter
1 tsp diced red pepper
1 tsp diced green pepper
Pinch fresh chopped parsley
1 tsp fresh lemon juice

Heat through the clams over indirect heat, such as on a rack over a grill or over steam, until they open. Loosen the littleneck clam from the shell with a clam knife, so they are easier for the customer to eat. Spoon over a teaspoon of the Oreganata Breadcrumb mix, lightly moistened with a little Casino Butter. Return to the grill until the breadcrumbs start turning a light golden brown. Place on a plate, 3 to a portion. Spoon over a teaspoon of the casino butter on each clam and serve immediately.

Serves 1 dozen pieces; 4 appetizer portions of 3 clams each portion.

Clams Provided by:

Jerry Zodl, Intracoastal Aquaculture, 36 My Way, Tuckerton, NJ 08087; jczodl@comcast.net

Dish Prepared by:

Chef Philip Cragg, Academy of Culinary Arts, Mays Landing, NJ; 08330-2699; cragg@atlantic.edu; www.atlantic.edu



Holiday Harbor Clams

This recipe is prepared by Chef Philip J. Cragg, CEC, CCE, AAC, with the Academy of Culinary Arts, in Mays Landing NJ. The recipe is a fusion between Clams Oreganata and Clams Casino, without the bacon

Ingredients

1 dozen littlenecks

Oreganata Breadcrumbs
2 oz fresh breadcrumbs
1 bunch fresh oregano finely chopped
Fresh ground sea salt
Fresh ground white pepper
Pinch fresh grated lemon zest

Casino Butter

2 oz salted butter
1 tsp diced red pepper
1 tsp diced green pepper
Pinch fresh chopped parsley
1 tsp fresh lemon juice

Heat through the clams over indirect heat, such as on a rack over a grill or over steam, until they open. Loosen the littleneck clam from the shell with a clam knife, so they are easier for the customer to eat. Spoon over a teaspoon of the Oreganata Breadcrumb mix, lightly moistened with a little Casino Butter. Return to the grill until the breadcrumbs start turning a light golden brown. Place on a plate, 3 to a portion. Spoon over a teaspoon of the casino butter on each clam and serve immediately.

Serves 1 dozen pieces; 4 appetizer portions of 3 clams each portion.

Clams Provided by:

Jerry Zodl, Intracoastal Aquaculture, 36 My Way, Tuckerton, NJ 08087; jczodl@comcast.net

Dish Prepared by:

Chef Philip Cragg, Academy of Culinary Arts, Mays Landing, NJ 08330-2699; cragg@atlantic.edu; www.atlantic.edu

