



**Winn-Dixie Supermarkets**  
**Clams Casino**



**Ingredient List**

- 24 whole clams
- 8 Tbs butter
- 1 garlic clove, crushed
- 4 green bell peppers, chopped
- 1 Tbs lemon juice
- 6 Tbs dry bread crumbs

**Directions**

Pre-heat oven 400 F. Shuck clams discard the top shell and replace meat in bottom shell preserving as much of the juice as you can. Place the clams in a shallow baking pan

In a saucepan, melt one half of the butter and saute crushed garlic clove and chopped green bell pepper for 2-3 minutes. Add the remaining butter, lemon juice, and dry bread crumbs, mix thoroughly

Divide the bread crumb mixture evenly on top of the clams and bake for 10 minutes until browned. Top with chopped, crispy bacon if you like!

Servings: 12

Time: 23 minutes