



Easy Grilled Clams

Ingredients

2 to 4 dozen Florida littleneck clams, rinsed well

Preparation

Place clams on grill about 4 inches from coals or gas flame. Close cover and roast for approximately 10 minutes or until clam shells open. Check every few minutes for clams that have popped open. Carefully remove the open clams to an aluminum pan, reserving juices in shell. Serve clams in shells with melted garlic butter or vinegar sauce.

Yield

4 servings

Nutritional Value Per Serving

Calories 50, Calories From Fat 10, Total Fat 1g, Saturated Fat 0g, Trans Fatty Acid 0, Cholesterol 45mg, Total Carbohydrate 3g, Protein 10g, Omega 3 Fatty Acid 0.11g

Vinegar Sauce

1/2 cup cider vinegar
1 teaspoon Florida garlic, minced
1/2 cup Florida green onions, finely chopped
1 teaspoon salt
1 teaspoon black pepper, fresh ground
1/4 cup Florida tomatoes, finely chopped

Preparation

Combine ingredients in small bowl. Serve as dipping sauce for cooked clams.

Yield

4 servings



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