

Clams Casino

Ingredients:

½ lb. bacon
2 Italian Sausages, casings removed,
(1 sweet and 1 hot sausage, or to your
taste)
1 green pepper, chopped in small pieces
1 onion, small dice
3 - 5 oz. cans minced clams, plus liquid
1 ½ cups plain bread crumbs
2 tbsp. parsley flakes
2 tbsp. lemon juice
1 - 6 oz. can chopped mushrooms, drained
Lemon wedges, for garnish



Directions:

In a skillet, fry bacon and drain on brown paper. Crumble, when cool, put in a large bowl. Reserve 2-3 tbsp. drippings. Fry sausages. Break up to fry, drain, crumble when cool, and add to bowl.

Use drippings from bacon and sauté green pepper and onion, until softened. Drain well.

Mix peppers and onions with clams & liquid. Add to large bowl, with bread crumbs, parsley, mushrooms, and lemon juice.

Mix well. Fill clam shells. Bake in 375 degree oven for 15-20 minutes.

Serve with lemon wedges.

If you don't have cleaned clam shells on hand from the last time you made linguini and clams, get them at your fish counter...or better yet, buy a few dozen ahead of time, steam, enjoy & save the shells.

Makes 4 dozen.