



# RECIPE

## Mary Hooke's Hot Clam Dip

### INGREDIENTS

- 1 medium onion
- 4 TBS butter
- 1 green pepper
- 2 cloves of garlic
- 1 TBS oregano or Italian seasoning
- 2 - 6.5 oz can of minced clams
- 3 TBS lemon juice
- 2/3 cup seasoned breadcrumbs
- 1 TBS Tabasco sauce.

### DIRECTIONS

- Chop and sauté in 4 TBS butter: onion, green pepper, garlic, oregano or ITALIAN seasoning
- On low heat, simmer: 2 - 6.5 oz can of minced clams DO NOT DRAIN, lemon juice
- Mix together with sauté vegetables and then add the seasoned breadcrumb and Tabasco sauce.
- Put in a pie pan, sprinkle with grated Parmesan cheese.
- Bake in 350 oven for 15-20 minutes.
- Serve with crackers, or toasted Italian bread .