



DEPARTMENT OF THE INTERIOR INFORMATION SERVICE

UNITED STATES FISH AND WILDLIFE SERVICE

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FOR FOOD EDITORS

VARY YOUR MENUS BY SERVING DEVILED CLAMS

Many traditions in the United States have grown up around the serving and eating of clams. Annual clam eating contests are held in various coastal regions of the country. The connotations of the term "clambake" have extended the use of that word far beyond its original meaning. Few controversies, in cooking circles at least, have more participants than that which centers on the proper way to prepare clams.

It is not only the fine distinctive flavor that recommends clams as a food; they are also an excellent source of the "protective" nutrients, including proteins, minerals, and vitamins.

Clams may be purchased in three forms: in the shell, shucked, and canned. On the Atlantic coast, the marketed species are the hard, soft, and surf clams. On the Pacific coast, the most common market species are the butter, littleneck, razor, and pismo clams.

Although clams are served most often in chowders, steamed, raw on the half shell, or at clambakes, there are many other good ways to serve them. One of these which the home economists of the Bureau of Commercial Fisheries, United States Department of the Interior, recommend serving is "Deviled Clams".

DEVILED CLAMS

1 pint clams or 2 cans (7 ounces each) clams	$\frac{1}{4}$ teaspoon thyme
$\frac{1}{2}$ cup chopped celery	3 drops tabasco
2 tablespoons chopped onion	1 tablespoon chili sauce
1 clove garlic, finely chopped	1 egg, beaten
$\frac{1}{4}$ cup butter or other fat, melted	$\frac{1}{2}$ cup cracker meal
1 tablespoon flour	2 tablespoons chopped parsley
$\frac{3}{4}$ teaspoon salt	2 tablespoons butter or other fat, melted
$\frac{1}{8}$ teaspoon pepper	$\frac{1}{2}$ cup dry bread crumbs

Drain clams. Chop. Cook celery, onion, and garlic in butter until tender. Blend in flour and seasonings. Add clams and cook until thick, stirring constantly. Stir a little of the hot sauce into egg, add to remaining sauce, stirring constantly. Add meal and parsley. Place in 6 well-greased individual shells or casseroles. Combine butter and crumbs. Sprinkle over top of deviled clams. Bake in a hot oven, 400° F., for 10 minutes or until brown. Serves 6.

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