

Clams or Oysters Casino

Sally Gayle Revere - Hartfield, VA
Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 12 servings

24 clams or oysters on the half shell

4 tablespoons chopped onion

5 tablespoons chopped green pepper

4 slices uncooked bacon, chopped

dash Worcestershire sauce

1/4 cup saltine crackers, crushed

Preparation Time: 20 minutes

Cook Time: 10 minutes

Open the fresh clams or oysters. Leave on the half shell.

In a bowl, mix the onion, green pepper and bacon. Sprinkle the mixture on top of each clam or oyster.

Add a dash of Worcestershire sauce and sprinkle with crushed crackers.

Place under a broiler for 10 minutes.

Serve at once.

Per Serving (excluding unknown items): 284 Calories; 7g Fat (22.4% calories from fat); 6g Protein; 49g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 772mg Sodium. Exchanges: 3 Grain(Starch); 1 Vegetable; 1 1/2 Fat.