

CAPE COD STUFFED QUAHOGS WITH CHORIZO



Ingredients

- 10 large clams, shucked, shells and meat cleaned then chopped into small pieces, or ask for 10 clam shells from the fish counter and 1-2 C canned chopped clams, drained and rinsed.
- 1 TBS cooking oil
- 1 small sweet onion, chopped
- 1 red bell pepper, chopped
- 1 clove garlic, minced
- 4 chorizo, linguisa or hot sausage links, meat taken out of their casings and crumbled into small pieces
- 6 ritz crackers
- 1/2 C panko
- chopped fresh parsley

Instructions

1. Heat grill to medium high.
2. In a large pan, heat to medium high, add cooking oil and cook sausage until browned and cooked through.
3. Add in peppers, onion and garlic to pan, cook and stir occasionally until onions become transparent, about 5 minutes. Remove from heat.
4. In a large bowl, combine sausage mix, clams, crackers and panko together. It should bind together slightly.
5. Spoon clam mixture evenly among clam shells, sprinkle a small amount of parsley on top, then place shells on the grill to cook, about 8-10 minutes, or until clams are cooked through and you hear a slight sizzle.
6. Serve immediately and enjoy!