

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Clam Dip (Bill & Mary Johnson)

Ingredients:

- 2-10 oz cans chopped clams drained and reserve juice
- $\frac{3}{4}$ cup Italian bread crumbs
- 2 tsp lemon juice
- 1 tbs oregano
- 1cup chopped onion
- 1 clove minced garlic
- $\frac{1}{2}$ cup butter (1 stick)
- Dash Tabasco
- $\frac{1}{2}$ cup parmesan cheese (sprinkle on top before baking)

Directions:

1. Sauté onion and garlic in butter.
2. Combine clams, bread crumbs, oregano, lemon juice and Tabasco in a bowl.
3. Add onion and garlic mixture and enough clam juice to make it fairly juicy.
4. Place in 1-quart casserole dish.
5. Bake at 350° for 30 minutes.
6. Serve hot with crackers.