



Ed's Stuffers

Ed Dutton

INGREDIENTS

- 1 medium Spanish Onion
- 1 green pepper
- 1 red pepper
- 1 lb. Chorice or sausage (already chopped)
- 30-40 Quahogs shucked (Reserve liquid, let settle and save the clear broth for later.)
- 1 can (24 oz) 4C bread crumbs
- 3 sticks of butter (3/4 lb.)

METHOD

- 1) Chop or coarsely grind clams. (not fine)
- 2) Fine chop onion and peppers.
- 3) Saute in the butter with the sausage.
- 4) Add 1 T-spoon minced garlic, 1/4-cup horseradish, 2 cups broth and the chopped clams.
- 5) Simmer, occasionally stirring to blend for 10–12 minutes
- 6) Gradually add your stuffing mix for the desired consistency to put in the shells. Needless to say, the shells must be thoroughly cleaned before stuffing.
- 7) After stuffing, refrigerate until ready to serve. Warm in an oven or microwave.
- 8) Serve with lemon wedges, catsup, cocktail sauce or whatever.

www.shellfishing.org/recipes.html

6x4 inch recipe card
1¼" side margins, 1½" top and bottom margins

BARS tested and approved recipe