



Grilled Quahogs

Bruce Sandberg

DIRECTIONS

- 1) Clean littlenecks under water with a stiff brush.
- 2) Preheat grill on high setting.
- 3) Place littlenecks on grill.
- 4) Remove from grill with tongs when they pop open, usually 3 to 5 mins.
- 5) Discard any that do not open.
- 6) Eat as-is or with garlic butter, hot sauces, seafood sauce or anything else you like.

www.shellfishing.org/recipes.html

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

BARS tested and approved recipe