

Clams Casino II

 **Gluten Free**

READY IN



50 min.

SERVINGS



24

CALORIES



30 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 3 slices bacon
- 4 tablespoons butter
- 24 small clams
- 1 pinch ground pepper black
- 1 tablespoon pimento peppers chopped
- 24 servings seasoning salt to taste
- 2 tablespoons shallots finely chopped

Equipment

- bowl
- frying pan
- baking sheet
- pot
- plastic wrap
- broiler

Directions

- In a small bowl, mix together butter, pimento peppers, shallots, ground black pepper and seasoning salt. Form the mixture into a ball shape, and securely wrap with plastic wrap.
- Place in the freezer approximately 30 minutes, until firm but not solid.
- Place bacon in a large, deep skillet. Cook over medium high heat until browned but still tender.
- Drain and cut each slice into 8 pieces. Bring a medium pot of lightly salted water to a boil.
- Add clams and cook for 15 to 20 seconds or until open; drain and rinse.
- Preheat the broiler.
- Arrange clams on a medium baking sheet. Top each with 1 piece of bacon. Distribute equal portions of the butter mixture onto each clam atop the bacon.
- Checking often to avoid burning, broil the clams 2 to 3 minutes, until the butter mixture has melted and bacon is crisp.

Nutrition Facts

PROTEIN 7.82% **FAT 88.68%** **CARBS 3.5%**

Properties

Glycemic Index:7.67, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:0.55086956270363%

Nutrients (% of daily need)

Calories: 30.14kcal (1.51%), Fat: 3g (4.62%), Saturated Fat: 1.57g (9.8%), Carbohydrates: 0.27g (0.09%), Net Carbohydrates: 0.22g (0.08%), Sugar: 0.09g (0.1%), Cholesterol: 7.24mg (2.41%), Sodium: 227.96mg (9.91%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.6g (1.19%), Vitamin B12: 0.17µg (2.84%), Vitamin A: 80.03IU (1.6%), Selenium: 1µg (1.43%)