

SIDE DISH

Tim O'Toole's Famous Stuffed Quahogs

13 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
60 min	20 min	40 min	24	\$0.40	166 kcal



Tim O'Toole's Famous Stuffed Quahogs requires approximately 1 hour from start to finish. This side dish has 166 calories, 5g of protein, and 11g of fat per serving. This recipe serves 24. For 40 cents per serving, this recipe covers 4% of your daily requirements of vitamins and minerals.

Ingredients

- ☐ ¼ cup butter
- ☐ 1 large onion, coarsely chopped
- ☐ 12 ounce package chicken-flavored bread stuffing mix (such as Kraft® Stove Top®)
- ☐ 12 quahogs
- ☐ ½ cup margarine
- ☐ 16 ounce package Portuguese chourico sausage links
- ☐ 4 cups water
- ☐ 12 quahogs

EQUIPMENT Food processor, Bowl, Oven, Baking pan

Method

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Bring water to a boil over high heat.
- 3 Add sausage links; reduce heat to medium and simmer for 10 minutes.
- 4 Remove links from broth; reserve the broth.
- 5 Remove casings from the sausage.
- 6 Bring the broth back to a simmer and add the quahogs; cook until they open, 5 to 10 minutes.
- 7 Remove the quahogs; reserve the broth.
- 8 Remove the cooked quahogs from the shells. Separate the shell halves. If necessary wash the shells.
- 9 Place the sausage and quahog meat into the bowl of a food processor; process until chopped, about 12 seconds, depending on your processor. Scrape mixture into a bowl.
- 10 Add chopped onion to the processor; chop about 5 seconds. Stir in to the meat mixture.
- 11 Make the full container of stuffing according to package directions, using the margarine, and substituting the sausage/clam broth for water. There may be more broth than you need.
- 12 Mix together the stuffing and sausage/clam/onion mixture. Spoon filling into empty clam shell halves and top each with a small pat of butter (about a third of a teaspoon).
- 13 Place the shells on a baking pan; bake in the preheated oven until toasty brown on top, 15 to 20 minutes.

Nutrition per serving

166	5 g	11 g	11 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			3.8 g · 24% of daily needs
Fibre			0.6 g · 2% of daily needs
Sugar			1.4 g · 2% of daily needs
Sodium			381 mg · 17% of daily needs
Cholesterol			18.8 mg · 6% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at [whatsheate.com/tim-otooles-famous-stuffed-quahogs-142382](https://www.whatsheate.com/tim-otooles-famous-stuffed-quahogs-142382)