



chopped, wild
arctic surf
clams



recipes



Clearwater Clam Chowder



INGREDIENTS:

- 1 can** Clearwater Chopped, Wild Arctic Surf Clams (including juice)
- 3 medium** Sprigs fresh thyme
- 5** Bay leaves
- 5 large** Leaves of fresh basil, chopped
- 2** Cloves of garlic, minced
- 2** White onions, diced small
- 4 large** Carrots, diced small
- 3 sticks** Celery, diced small
- 5 large** Potatoes, diced small
- ½ cup** Butter
- 2 cups** Heavy cream
- to taste** Salt and pepper
- optional** Tabasco sauce
- ½ cup** Bacon cut emince (sliced thin)

METHOD:

Using a heavy bottom pot, sauté all vegetables with thyme, bay leaves, basil and butter.

When onions are transparent, add the clams with clam juice.

Bring ingredients to a boil, add 2 cups heavy cream.

Bring cream to a boil then turn down heat.

Cook on low heat for one hour, or until vegetables are cooked. Add salt and pepper to taste.

You can also add Tabasco sauce (optional). You may thicken with flour (pre-mix with cold water, add slowly).

Sauté bacon (optional) in a heavy bottom saucepan until cooked. Sprinkle on top of chowder.

Serves 20.

*Arctic Surf Clams & Bacon
Scented Corn Bowties*



INGREDIENTS:

- 1 can** Clearwater Chopped, Wild Arctic Surf Clams (drained)
- 3 lbs** Bowtie pasta, cooked in heavily salted water as per package instructions
- ½ cup** Bacon cut in emince (sliced thin)
- 1 ½ cup** Sweet yellow corn kernels
 - 2** Shallots, minced fine
 - 4** Cloves Garlic, minced fine
 - 2** Tomatoes, finely diced
- 2 tbsp** Parsley, chopped
- ½ cup** Salt-free butter
- ½ cup** All purpose flour
- 1 bunch** Green onions, finely chopped
- 3 cups** Milk or cream
- 1 tbsp** Turmeric powder (optional for a nice yellow color)
- to taste** Salt and pepper

METHOD:

Open can of Clearwater Chopped, Wild Arctic Surf Clams, drain contents and reserve juice (clams and juice can be kept refrigerated for up to 48 hours for best results).

Sauté bacon in a heavy bottom saucepan until medium rare. Remove most of the rendered bacon grease. Add half the butter with the garlic, shallots and corn. Cook until translucent.

Add remaining butter with flour and stir until thick. Add half of reserved clam juices and cook over medium heat until thickened (about 4 minutes). Add milk or cream, turmeric and remaining ingredients except for the clams. Once back to a boil, add pasta and toss until warm. Finally, add clams. Adjust to taste with salt and pepper and serve at once.

This will make a generous 12-24 portion of plated pasta or served buffet style for up to 30 people.

Clams Casino



INGREDIENTS:

- 1 can** Clearwater Chopped, Wild Arctic Surf Clams (drained and juice reserved)
- 1 cup** Bacon, chopped
- 1 medium** Onion, peeled and minced fine
- 5 cloves** Garlic, peeled and minced fine
- ½ cup** Fresh parsley, chopped
- ⅓ cup** Olive oil
- 4 tbsp** Cheddar cheese
- 1 cup** Bread crumbs
- 4 tbsp** Parmigiano Reggiano cheese
- to taste** Salt and pepper

METHOD:

Open can of Clearwater Chopped, Wild Arctic Surf Clams, drain contents and reserve juice (clams and juice can be kept refrigerated for up to 48 hours for best results).

Open and drain clams, reserving juice. Cook and chop bacon and reserve. In a saucepan over medium heat, add oil, garlic and onions and sauté gently until aromatic and translucent but not colored.

Add 1/4 cup of reserved clam juice and bring to a boil. Adjust seasoning with salt and pepper and remove from heat. Mix onion garlic mixture with reserved clams and chopped parsley.

Mix cheeses, bread crumbs and bacon together. Spoon portions of clam mixture into desired serving vessel and top with cheese mixture. When required, broil until golden brown and hot.

Manhattan Chowder



INGREDIENTS:

- 1 can** Clearwater Chopped, Wild Arctic Surf Clams (drained and juice reserved)
- 1 bunch** Celery, chopped
- 4** Carrots, chopped
- 1 bulb** Fennel, chopped
- 3 medium** Onions, sliced
- 2** Bay leaves
- 10** Fennel seeds
- ½ tsp** Crushed chili flakes
- 4 tbsp** Salt free butter
- 6 large** Russet or Yukon Gold potatoes, cubed
- 2 x 19 oz cans** Whole plum tomatoes, chopped
- 2 tbsp** Fresh thyme leaves
- ½ cup** Fresh chopped parsley
- 1 tbsp** Fresh basil, chiffonade
- 1** Lemon, juiced
- 2 tbsp** Tomato paste
- 1 tbsp** Paprika
- 1 tsp** Sugar
- to taste** Salt and pepper

METHOD:

In a medium saucepan, melt the butter, add fennel seeds, bay leaves and chili flakes, and cook for one minute.

Add onions, celery, carrots and fennel and gently cook until tender.

Add potatoes, tomatoes, clam juice and enough cold water to fully cover all vegetables by one inch. Bring to a simmer and cook until potatoes are tender.

Add tomato paste, sugar, paprika, clams and remaining herbs. Simmer for another 15 minutes.

Just before serving, adjust seasoning with salt and pepper and a squeeze of fresh lemon juice.

Clam Fritters



INGREDIENTS:

FRITTER BATTER

- 1 ¼ cup** Clearwater Chopped,
Wild Arctic Surf Clams
(drained)
- 1 ¼ cup** All purpose flour
- ¼ cup** Rice starch
- 3 ½ tsp** Baking powder
- 1 large** Egg
- 1 tsp** Salt
- 1 tbsp** Sugar
- 3 tbsp** Butter

CLAM FRITTERS

- ½ cup** Clearwater Chopped,
Wild Arctic Surf Clams
(drained)
- ½ cup** Corn
- 1 tbsp** Green onion, chopped
- 1 tsp** Rice starch
- ¾ cup** Fritter batter
- pinch** Salt

METHOD:

Mix all Fritter Batter ingredients together in a bowl until smooth.

Preheat a pan to medium heat with oil for shallow frying.

Mix remaining ingredients for Clam Fritters together in a bowl.

Place 1 tbsp scoops of Clam Fritter mix into pan and cook gently without agitating the fritter. Cook on one side until golden brown before flipping and cooking the other side.

Place cooked fritters on paper towel to drain excess oil.

Serve immediately with dipping sauce and/or a dusting of Old Bay seasoning.



remarkable seafood, responsible choice

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