



**MINUS8**  
VINEGAR & VERJUS

**RECIPE CARD**

## CLAMS CASINO WITH VEGET8



### VEGET8 VINEGAR

5% ACETIC ACID VINEGAR | 200 ml, 1 litre  
Icewine vinegar made from Cabernet Franc grapes, grown to taste vegetive, is blended with vinegar we made from ripe local San Marzano & Roma tomatoes.

Serves: 4

Prep Time: 35 min

Cooking Time: 25 min

**Ingredients:** 24 med littleneck (hardshell) clams      ½ cup chopped sweet onions  
¼ cup dried bread crumbs      ¼ cup finely chopped shallots  
4 slices applewood bacon (thick-cut)      ½ cup fresh bread crumbs  
2 tbsp unsalted butter      Salt and freshly ground pepper  
1 cup chopped red bell pepper      Veget8 vinegar for finishing



1. Rinse clams until water runs clear, free of sand. Set the clams in a bowl full of cold water sprinkled with dried bread crumbs, so the clams will spit out any leftover sand, for about 30 minutes.
2. Place the clams in a steamer in a large covered pot, steam the clams for about 5 minutes, until clams have opened. Place opened clams into a large bowl (discard any clams that have not opened).
3. When cool enough to handle break the shell apart, reserving one half shell per clam. Place clams on a baking sheet lined with heavy duty foil and set aside.
4. Broil bacon in the oven until partially cooked. Cut into 1 inch pieces.
5. In a pan, poor the bacon fat and saute the red peppers, onions and shallots over medium heat for 5-7 minutes, until slightly soft. Ass the fresh bread crumbs to the onion mixture and mix gently until combined. Add salt and pepper to taste.
6. Spoon 1 generous tbsp of filling onto each clam, making sure the clams are covered well. Top each clam with a piece of bacon. Broil the clams on the second rack from the top for 2 to 3 minutes until hot and bubbly, drizzle all clams with Veget8 Vinegar and serve hot.