



Baked Razor Clams with Sausage and Parmigiano Reggiano

Servings: 4 appetizer servings

Active cooking time: 1 hour

Beverage pairings: Four Graces Pinot Blanc

Ingredients

12 each	Razor Clams
½ pound	Pork Sausage, Italian or Garlic sausage will work
4 sprigs	Parsley, flat leaf rough chopped
½ cup	Parmigiano Reggiano, grated
½ cup	Coarse Bread Crumbs
1 each	Lemon, halved
3 Tablespoons	Olive Oil, high quality finishing oil

Method of Preparation

1. Preheat the oven to 350°F. Bake the sausage on a sheet pan. Remove from oven, drain excess grease and cool slightly.
2. Lay the razor clams on a baking sheet. Evenly distribute the sausage among the clams.
3. Combine the cheese and bread crumbs.
4. Evenly distribute the cheese mixture among the clams.
5. Bake the clams for 10-12 minutes or until the bread crumbs are slightly browned.
6. Remove from oven. Finish with a squeeze of fresh lemon juice and flat leaf parsley.
7. Drizzle with olive oil