

CLAM ALFREDO SAUCE



- 1 - 51 oz can LaMonica or Cape May Chopped Sea Clams
- 1 - 48 oz can LaMonica or Cape May Sea Clam Juice
- 1 pint heavy cream
- 3 cloves garlic, chopped
- 1 tsp corn starch
- 4 egg yolks
- 1 cup grated parmesan cheese
- 1/8 tsp ground pepper
- pasta of choice

Bring clam juice to a boil. Add egg yolks, heavy cream, and corn starch. Stir constantly. Remove from heat when it begins to boil. Stir in clams, cheese, and pepper. Serve over pasta. Enjoy!

Quality Is a Family Tradition

LaMonica

SINCE 1923