

CLAM FONDUE



- 2 - 6.5 oz cans LaMonica or Cape May Chopped Clams (do not drain)
- 2 tsp oil
- 1/4 cup parmesan cheese
- 1 clove garlic, chopped
- 2 tbsp parsley
- 2 tbsp flour
- 2 - 15 oz cans tomato sauce
- 1 tsp oregano
- salt & pepper to taste
- desired dippers

Brown garlic in oil. Add oregano, tomato sauce, flour, clams, and juice. Cook about 10 minutes, until sauce thickens. Add remaining ingredients and place in fondue pot. Keep warm. Serve with desired dippers such as bread. Enjoy!

Quality Is a Family Tradition

LaMonica

SINCE 1923