

CLAM PIE

- 1 - 51 oz can LaMonica or Cape May Chopped Sea Clams, drained
- 3 tbsp butter
- 1 medium onion, chopped
- 1 cup cheddar cheese, shredded
- 1/4 tsp pepper
- 1 1/4 cup milk
- 3/4 cup biscuit mix
- 3 large eggs
- salt & pepper to taste

Preheat oven to 400° F. Melt butter over medium heat in pan. Add onions and pepper, and cook until onions are transparent. Remove from heat, and add clams to the mixture. Spread into greased pie plate. Sprinkle cheese on top. In a small bowl, combine biscuit mix, milk, and eggs. Spread in pie plate over mixture. Bake until browned, roughly 20 minutes.

Quality Is a Family Tradition

LaMonica

SINCE 1923