

CLAM RAGOUT



- 1 - 51 oz can Cape May Chopped Ocean Clams (do not drain)
- 5 cups of corn
- 1 1/2 cup diced tomatoes
- 2 cloves garlic, chopped
- 1 medium onion, diced
- 4 tbsp olive oil
- 1 tbsp dried basil leaves
- salt & pepper taste

In a large sauce pan, heat olive oil. Sauté garlic and onion in pan until tender. Add other ingredients, except clams, and simmer for ten minutes. Add the clams and simmer for an additional five minutes. Serve over rice or pasta. Enjoy!

Quality Is a Family Tradition

La Monica

SINCE 1923