



SEA CLAM SOUP

- 1 - 51 oz can LaMonica or Cape May Chopped Sea Clams
- 1 - 46 oz can LaMonica or Cape May Sea Clam Juice
- 1 tbsp olive oil
- 1 medium onion, chopped
- 4 oz quick rice (boil in bag)
- 1 tsp black pepper
- 1/8 tsp cayenne pepper
- 1 tsp salt
- 1 garlic clove, crushed

Mix sea clam juice, olive oil, garlic, pepper, and onions. Simmer for thirty minutes. Add rice and simmer for an additional ten minutes. Add clams and bring to a boil. Serve immediately.

Quality Is a Family Tradition

LaMonica

SINCE 1923