



Hot Garlic Clam Dip

- 4 6.5oz cans of minced clams with liquid
- 1 large onion, finely chopped
- 4 cloves of garlic, minced
- 1/4 cup Garlic Olive Oil
- 2 tablespoons Sicilian Lemon White Balsamic
- 1 cup seasoned Italian style breadcrumbs
- 1/4 cup fresh parsley
- 1 tablespoon dried oregano
- 1/4 tsp red pepper flakes or to taste
- 1/4 cup Parmesan cheese, grated

In a large pan, simmer the clams with the Sicilian Lemon White Balsamic for about 5 minutes. Set aside. Over medium heat, sauté the onion and garlic in 2 tablespoons of the Garlic Olive Oil until the onions are transparent. Add the seasoned breadcrumbs, parsley, red pepper flakes and stir to combine. Add the breadcrumb mixture and remaining Garlic Olive Oil to the clams and fold in. Spread in a glass pie plate and sprinkle with Parmesan cheese. Bake at 350 degrees for 30 minutes.

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