

Dear Members,

This week we will be bringing littleneck clams and more of those delicious oysters from Cedar Island!

WEEK 5: March 10th Delivery

Where: Sarah P Duke Gardens (main entrance off Anderson Street)

When: Thursday, 4 – 6 pm

Share description:

Clams – Harvested by Paul Russell in Newport River

Oysters – Harvested by Jay Styron on his oyster lease in Cedar Island

Clams or Oysters on the Half Shell

Littleneck Clams

Bacon (cooked halfway)

Worcestershire Sauce

Wash the clams. Shuck the clams and remove the top shell. Loosen the clam from the bottom shell. Place the clam in the shell on a baking dish. Put a dash of the Worcestershire sauce on the clam and a small piece of the bacon. Cook under the broiler for 3 to 4 minutes or until bacon is done.

Sometimes I add a little parmesan cheese on top the bacon. This recipe is excellent using oysters or clams!

We will be sending out information very soon about our upcoming Spring 2011 CSF. We thank all of you for your support.

~Your Walking Fish Crew