

## CLAMAPENO POPPERS

- 1/2 cup Sea Watch Chopped Ocean Clams
- 1 cup Cream cheese
- 1 Tbsp Garlic, minced
- Salt & black pepper, to taste
- 6 ea Jalapeno peppers, halved & de-seeded
- 12 ea Bacon slices, halved

1. Preheat an oven to 350°F. In a small mixing bowl, combine the Chopped Ocean Clams, cream cheese, garlic, salt and black pepper.
2. Place about an ounce of filling in each jalapeco half. Wrap each jalapeco half in a slice of bacon and place them on a baking sheet.
3. Bake for 10-12 minutes, or until the filling is bubbly and the bacon has crisped.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 cup Cream cheese</a> , <a href="#">1 Tbsp Garlic, minced</a> , <a href="#">1/2 cup Sea Watch Chopped Ocean Clams</a> , <a href="#">12 ea Bacon slices, halved</a> , <a href="#">6 ea Jalapeno peppers, halved &amp; de-seeded</a> , <a href="#">Salt &amp; black pepper, to taste</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American</a>
<b>Category</b>	<a href="#">Seafood</a>
<b>Serving Size</b>	6