



East Coast Littleneck Clams Casino

First served in Rhode Island, Clams Casino has been the ultimate expression of the half shell clam for over 100 years. Enjoy this classic preparation on our American grown, sustainably sourced SAND FREE clams as is, or top with crumbled bacon.

EASY COOKING DIRECTIONS

KEEP FROZEN UNTIL READY TO COOK. DO NOT REFREEZE.

This product is intended to be cooked from frozen.
For food safety and quality, follow these cooking instructions.
Cook to an internal product temperature of 145°F.

AIR FRYER



1. Turn air fryer on High.
2. Remove frozen clams from packaging tray and place clams on rack. Cook for 6-7 minutes or until topping is sufficiently brown. *(cook times will vary using one rack or two. Be careful not to overcook.)*
3. Using tongs or large serving spoon, carefully remove clams from air fryer and place on serving plate. Let stand for 1 minute. **Clams will be VERY HOT!**
4. Pour juice from bottom of air fryer basket over the top of the clams.
5. After cooking, use a fork or spoon to scoop out of its shell. Enjoy with your favorite hot sauce or just the way they are.

OVEN



1. Preheat oven to 400°F.
2. Use aluminum foil to line a broiler pan.
IMPORTANT SAFETY STEP: Add enough water to cover the bottom of the pan. The water will reduce flare ups from any Casino topping that may fall off the clams.
3. Remove frozen clams from packaging tray and place on foiled lined broiler pan.
4. Place pan and clams on the middle rack of preheated oven for 6 minutes.
5. Turn the oven on broil, and continue to cook for an additional 4 minutes, or until topping is golden brown. Be careful not to overcook.
6. Using tongs or large serving spoon, carefully remove clams from oven and place on serving plate. Let stand for 1 minute. **Clams will be VERY HOT!**
7. After cooking, use a fork or spoon to scoop out of its shell. Enjoy with your favorite hot sauce or just the way they are.