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by ewfood

Clam Bites

Ingredients

8 oz. cream cheese
6.5 oz. can minced clams, drained well, keep the juice for later
1 tsp. Worcestershire sauce
pinch of garlic powder
pinch of salt
pinch of onion powder
paprika to taste
baguette loaf, thinly sliced

Preparation

1. Preheat the oven to 180°C
2. Combine the cream cheese, clams and seasoning (except paprika)
3. Slowly add the clam juice until a soft, easy to spread consistency is reached
4. Spread the mixture on the bread slices and sprinkle with paprika
5. Bake for 10 minutes until toasted and bubbly.

Cooks Note

Prep Time: 10 min; Cook Time: 10 min; Makes 10