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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

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