Baked Clams with Garlic & Butter

Submitted by Vanda Lewis, North Carolina Sea Grant Recipe created by Joyce Taylor from Mariner's Menu: 30 Years of Fresh Seafood Ideas

INGREDIENTS

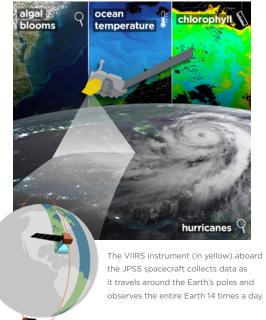
- 36 littleneck clams
- ¼ pound butter, softened
- · 2 tablespoons garlic, coarsely chopped
- 3 tablespoons green onion, coarsely chopped, including tops
- ½ cup fresh parsley, coarsely chopped
- ¼ cup dry white wine
- ¼ cup fresh bread crumbs
- ¼ teaspoon salt
- ¼ teaspoon black pepper, freshly ground
- 4 tablespoons Parmesan cheese, freshly grated
- rock salt



DIRECTIONS

المديد والمنافي والمراوية والمراوية والمراوية والمراوية والمراوية والمراوية والمراوية والمراوية والمراوية والمراوية

- Scrub clams thoroughly with a stiff brush under cold, running water. Open clams and discard top shell.
- 2. Combine butter, garlic, green onion, parsley, wine, crumbs, salt, pepper and half the Parmesan. Blend until smooth.
- 3. Place clams on the half shell in a bed of rock salt in a cooking pan. Spoon butter mixture evenly over clams.
- 4. Sprinkle with remaining Parmesan and bake at 450° F until clams are done and cheese is melted, about 6 to 8 minutes.



The Visible Infrared Imaging Radiometer Suite (VIIRS) instrument aboard the JPSS satellites measures ocean color (including chlorophyll), sea surface temperature, and how much light is reflected off organisms (reflectance), all of which are indicators of harmful algal blooms. Algae reflects light differently than phytoplankton and sediment. This unique reflectance makes it easy for VIIRS to "see" harmful. algal blooms.

VIIRS helps water resource managers decide where to sample to verify the presence of harmful algae and is used in NOAA's Harmful Algal Bloom Operational Forecast System to provide advance warning of potential blooms.



Blooms of harmful algae, like this "red tide" off the coast of Texas, can cause illness and death in humans and animals.



For more educational materials visit: www.nesdis.noaa.gov/jpss-education















Data from JPSS are used by the National Weather Service to forecast weather 3 to 7 days in advance.



