

# Holiday Clams Casino



The vinegary red bell pepper mixture cuts through the richness of the bacon for a bite that's salty, smoky, and sweet. A perfect way to start off a Holiday party.

## INGREDIENTS

- 4 slices bacon (about 4 ounces)
- 2 medium shallots
- 1 red bell pepper
- 1–2 cups coarse kosher salt, plus more
- 2 teaspoons white wine vinegar
- 1/2 cup panko (Japanese breadcrumbs)
- 3 tablespoons olive oil
- 2 tablespoons chopped parsley
- 2 dozen littleneck clams, scrubbed, shucked, left on the half shell

## METHOD

### Step 1

Arrange a rack in center of oven; preheat to 500°F. Cook bacon in a large skillet over medium heat, turning occasionally, until golden and crisp, 5–7 minutes. Transfer bacon to paper towels, reserving fat in skillet. Let cool, then break into 1/2" pieces.

### Step 2

Purée shallots and bell pepper in a food processor until finely chopped. Add shallot mixture to bacon fat; season with 1/4 tsp. salt. Cook, stirring, until softened, about 5 minutes. Add vinegar and cook, stirring, until liquid is evaporated, and mixture begins to look dry, about 3 minutes. Remove from heat.

### Step 3

Toss panko with oil and parsley in a small bowl; season lightly with salt. Spread a layer of salt on a rimmed baking sheet and arrange clams over to keep steady. Top each clam with a level 1/2 tsp. shallot mixture (you may have extra), then top with bacon and breadcrumb mixture. Roast until breadcrumbs are lightly toasted and clams are just cooked through, 6–8 minutes.