

Chef Joe Breda's Famous Quahog Stuffing

Ingredients

1 peck of quahog
1 pound chourico
1 red pepper, diced
1 green pepper, diced
1 onion, diced
1 garlic bulb, minced
Paprika
Onion Powder
Garlic Powder
Dry parsley
Oregano
Thyme
Hot Sauce
Butter
Breadcrumbs
Ritz cracker crumbs

Directions

1. Quahogs -washed, steamed, meat taken out of the shell and chopped (broth reserved.)
2. In a large pot, sauté onions, peppers, & garlic. Add chopped chourico and cook for 2 minutes. Add spices and cook. Add clam broth a little at a time, about 1 quart. Bring to a boil. Turn off heat. Add ritz cracker crumbs and breadcrumbs, mix to the correct consistency.
3. This wants to be a stiff dry stuffing. Fill clean shells w/ stuffing.
4. Bake at 350 degrees for 15 minutes.
5. Enjoy!

Thanks to Chef Joe who was willing to share his recipe. Like the best chefs, it's more art than science so we don't have exact measurements for the spices and butter, so you can adjust to your taste. But it's definitely a good start toward making your own delicious stuffies this holiday season.