



CHUNKY CLAM AND BACON DIP

4 oz. thick sliced smoked bacon, diced
1/3 cup chopped red onion
3 scallions, white and light green parts coarsely chopped
6 oz chopped clams (meat from about 12 -14 top neck or larger clams)
8 oz sour cream
8 oz cream cheese at room temperature
1 red bell pepper, roasted and coarsely chopped, or 1 roasted from a jar
2 tablespoons coarsely chopped Italian (flat-leaf) parsley
Ground white pepper and coarse (Kosher) salt

In a large skillet, sauté the bacon over medium-high heat until crisp. Drain the fat from the pan and add the onion, scallions and clams. Sauté until the clams are just cooked through – about 1 minute. Remove from the heat and set aside. Combine sour cream, cream cheese and roasted bell pepper, red pepper flakes, and parsley in a large mixing bowl. Mix with an electric mixer on low speed or work with the back of a large spoon until smooth and well blended. Add the contents of the skillet along with all the pan juices, and stir well. Season to taste with pepper and salt. Serve immediately with chips or crudités or cover and refrigerate until ready to serve (the dip will keep for several days).

This mixture is also delicious tossed with diced cooked potatoes for a terrific summer potato salad.