



Clam Alfredo Sauce

- 1 can (51 oz) **LaMonica or Cape May Chopped Sea Clams**
- 1 can (46 oz) **LaMonica or Cape May Sea Clam Juice**
- 1 pint heavy cream
- 3 cloves garlic, chopped
- 1 teaspoon corn starch
- 4 egg yolks
- 1 cup grated Parmesan Cheese
- 1/8 teaspoon ground pepper

Bring clam juice to a boil. Add egg yolks, heavy cream and corn starch. Stir constantly. Remove from heat when it begins to boil. Stir in Clams, cheese and pepper. Serve over pasta.