



## Clam Fondue

- 2 cans (6.5 oz) **LaMonica or Cape May Chopped Clams** (do not drain)
- 2 teaspoons oil
- ¼ cup parmesan cheese
- 1 clove garlic, chopped
- 2 tablespoons parsley
- 2 tablespoons flour
- 2 cans (15 oz) tomato sauce
- 1 teaspoon oregano
- salt & pepper to taste

Brown garlic in oil. Add oregano, tomato sauce, flour, clams and juice. Cook about 10 minutes, until sauce thickens. Add remaining ingredients and place in Fondue pot. Keep warm. Serve with bread for dipping.