



Clam Pie

- 1 can (51 oz) **LaMonica** or **Cape May Chopped Clams** (drained)
- 3 tablespoons butter
- 1 medium onion, chopped
- 1 cup shredded Cheddar Cheese
- ¼ teaspoon pepper
- 1 ¼ cup milk
- ¾ cup biscuit mix
- 3 large eggs
- Salt & Pepper to taste

Melt butter, add onions and pepper, cook until onions are transparent. Mix with Clams, spread into pie plate. Sprinkle cheese on top. Mix biscuit mix, milk & eggs together. Spread in pie plate over mixture. Bake at 400 degrees until browned, about 20 minutes.