



Sea Clam Soup

- 1 can (51 oz) **LaMonica or Cape May Chopped Sea Clams**
- 1 can (46 oz)) **LaMonica or Cape May Sea Clam Juice**
- 1 tablespoon Olive Oil
- 1 medium onion, chopped
- 4 oz Quick Rice (Boil in bag)
- 1 teaspoon Black Pepper
- 1/8 teaspoon Cayenne Pepper
- 1 teaspoon salt
- 1 garlic clove, crushed

Mix Sea Clams, olive oil, garlic, pepper and onions. Simmer 30 minutes. Add rice; simmer for 10 minutes. Add Clams and bring to boil.