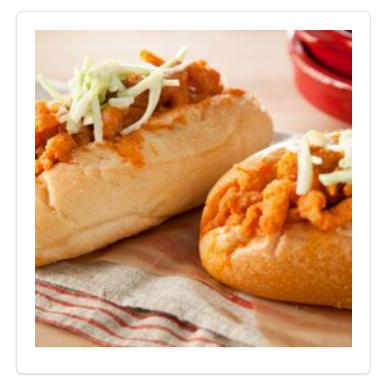


BUFFALO CLAM SANDWICH

Enjoy a delicious spicy buffalo clam strip sandwich for lunch.

Yield: 4



INGREDIENTS

| 2 pk. | 9 oz SeaPak® Clam Strips |
|---------|-----------------------------------------------------------------|
| 1/2 C | Hot sauce |
| 8 tbsp. | Butter |
| 1 tsp. | Garlic powder |
| 2 Unit | Granny Smith apples, grated on the large side of the box grater |
| | Juice from one lemon |
| 2 Unit | stalks of celery, very thinly sliced |
| 1 C | Prepared chunky blue cheese dressing |
| 4 Unit | Hoagie Rolls |

DIRECTIONS

- Cook SeaPak® Clam Strips according to package directions and keep warm.
- In a medium mixing bowl, combine the apples, lemon juice and celery.
- Pour in the blue cheese dressing and toss to coat. Set aside.
- In a medium saucepan over medium-low heat, combine the hot sauce, butter and garlic powder until the butter has melted.
- 5 Add the clam strips and toss to coat
- Top each hoagie roll with buffalo sauce-coated clam strips.
- **7** Top with the apple celery slaw.
- 8 Serve immediately.