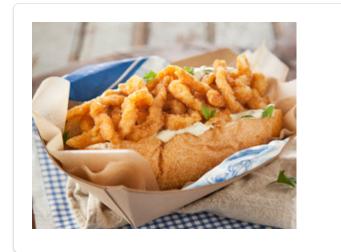


NEW ENGLAND CLAM ROLLS

This simple sandwich can make for a quick dinner or lunch

Yield: 4 Servings



INGREDIENTS

4 Item	Hoagie or sub rolls
	Kosher salt and ground black pepper, to taste
1/2 tsp.	dried tarragon
1 tsp.	minced fresh parsley
1 tsp.	Dill Pickle relish
1 tsp.	Onion, minced
1 C	Mayonnaise
2 pk.	90z SeaPak Clam Strips

DIRECTIONS

- To assemble: Divide sauce evenly among the 4 rolls (it will be a generous amount). Top with clams and serve.
- In a small mixing bowl, stir together the mayonnaise, minced dried onion, pickle relish, parsley and tarragon. Salt and pepper to taste. Cover and refrigerate until ready to use.
- Prepare SeaPak® Fried Clam strips according to the package directions. While clam strips are cooking, make the sauce.