



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

- 1 Cook SeaPak® Clam Strips according to package directions and keep warm.
- 2 In a medium mixing bowl, combine the apples, lemon juice and celery.
- 3 Pour in the blue cheese dressing and toss to coat. Set aside.
- 4 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
- 6 Top each hoagie roll with buffalo sauce-coated clam strips.
- 7 Top with the apple celery slaw.
- 8 Serve immediately.