

BAKED BREADED CLAM STRIPS

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
285 cal	27 g	12 g	14 g	13 mg	623 mg	36 mg

Ingredient

CLAM STRIPS,BREADED,FROZEN

Weight

25 lbs

Measure

Issue

Method

- 1 Place 3 pounds 2 ounces clam strips on sheet pans.
- 2 Using a convection oven, bake 8 to 10 minutes at 375 F. or until golden brown on high fan, open vent. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

Notes

- 1 In Step 2, DO NOT over cook or over brown; clams will be tough and rubbery.
- 2 Prepare clams in small batches. Clams tend to become soggy if held for an extended period.