

SWEET & SAVORY CLAM-BAKE APRICOT JEZEBEL TWICE
BAKED POTATOES, PENOBSCOT MCCRUM #TATERTALENT
RECIPE CONTEST



UPDATE: this recipe got me a Golden Ticket to the show!! I'm going to World Food Championships in Kissimmee Florida in November, to compete with some of the World's most skilled professional chefs, and seasoned home cooks. Look out Florida, I'm bringing my 'A' game to town!

Here's my latest competition recipe creation...I'm hoping to win a Golden Ticket for the 2015 World Food Championships, from [Penobscot McCrum LLC](#), #TaterTalent Recipe Contest, with my entry...*Sweet & Savory Clam-Bake Apricot Jezebel Twice Baked*

Potato.



Penobscot McCrum recently launched the #TaterTalent Recipe Contest; an official qualifier for the World Food Championships in the Seafood Category. Winners will use Penobscot McCrum quality products in their competition recipes as well as, other vendors products sponsoring the 2015 event.

My recipe for clam-baked, twice baked potato, elevates Penobscot McCrum frozen Potato Skins, and Baked Potato Pulp, to an entire new level. Served in a hot-butter, wine broth, accompanied by fresh sautéed clams, and a creamy apricot Jezebel sauce, the flavors meld together to create a entrée worthy dish.

No matter, if you choose to serve the dish as an entrée or side, the quality of Penobscot McCrum products can't be beat.

Here's to another food competition entry and the hope of competing

at the 2015 World Food Championships.



Sweet & Savory Clam-Bake Apricot Jezebel Twice Baked Potato

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Yields 6

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Prep Time

15 min

Cook Time

30 min

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15 min

Cook Time

30 min

Ingredients

1. 6 Penobscot McCrumb Potato Boats or Cups
2. 3 cups Penobscot McCrum plain Baked Potato Pulp
3. 1 pound fresh clams
4. 1 6.5 ounce can chopped clams in water
5. 2 cups sharp cheddar cheese, plus 6 tablespoons, grated
6. 1 teaspoon celery salt
7. 1/2 teaspoon onion powder
8. 1/2 teaspoon Old Bay Seasoning
9. 1/2 teaspoon pepper
10. pinch red chili flakes
11. 1 tablespoon plus 4 tablespoons sour cream
12. 1/2 cup milk
13. 1/2 cup butter plus 4 tablespoons
14. 1 cup chicken stock
15. 1/2 cup white wine
16. 1/2 teaspoon shallot
17. 2 tablespoon apricot jam or jelly

18. 1 tablespoon creamy horseradish

19. 2 teaspoons chopped chives

Directions

1. In a large mixing bowl combine, Penobscot McCrum potato pulp, celery salt, onion powder, Old Bay Seasoning, 1 tablespoon sour cream, red pepper flakes, salt and pepper to taste, stir to combine.
2. Melt 1/2 cup butter in microwave. Rinse canned clams in cool water, add butter and clams and 2 cups shredded cheddar cheese to potato mixture, and stir to combine
3. Fill Penobscot potato Boats or Cups with about 1/2-3/4 cups potato mixture, top each potato with 1 tablespoon shredded cheese, bake in 350 degree oven for 20-30 minutes or until golden brown

For the Fresh Clams

1. Rinse fresh clams in cold water, drain on paper towel
2. Melt 1 tablespoon butter in a saute pan over medium heat, mince shallots and saute until translucent, add chicken broth, white wine and cook for 1-2 minutes until bubbling and hot, add clams and toss until they begin to open. As the clams open, remove the opened clams to a bowl, continue this method until all clams are open and transferred to the bowl.
3. Discard and calms that remain closed, as they may not be safe to consume.
4. Add remaining butter to saucepan and stir until melted. Test for flavor, add more broth, wine, or salt and pepper to taste.
5. Keep broth warm until ready use.

Apricot Jezebel Sauce

1. In a small mixing bowl combine, 4 tablespoon sour cream, 1 tablespoon creamy horseradish and 2 tablespoons apricot jam

To serve

1. Place cooked potatoes in shallow bowls, add 4-5 cooked clams to each bowl, spoon hot broth over clams, add a dollop of Jezebel sauce to each potato and garnish with chives.
ENJOY!!!

At Home with Rebecka <http://athomewithrebecka.com/>



We're getting down to the wire when it comes to qualifying recipe competitions, for the 2015 World Food Championships. I have a few more recipes to create before my fate as a competitor this November, in Orlando Florida, is decided. I would love to hear what you think of my dish, so take a moment to leave a comment in the section below.