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Products, Inc.
The Ultimate in Italian Frozen Sauces
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Clam Sauce

All of our sauces are: Gluten Free, Trans Fat Free, Low Sodium, and Concentrated

Our award winning White Clam Sauce is made with butter, chopped clams, clam juice, white wine, garlic, parsley, and other spices. It is truly a classic. Use it as is over pasta or use your imagination to enhance many other dishes. As with all of our sauces our Clam sauce will provide you with a gourmet meal in minutes.

Variations:

Pasta – Cook linguine or your other favorite pasta to your preference and add heated Clam Sauce for a gourmet treat. Sauté Little Neck Clams in the sauce and add as a garnish.

Fish: Put Clam Sauce over the top of your favorite fish and bake in the oven. What a great treat!

Red Clam Sauce: Add 3 – 4 tablespoons of your favorite tomato sauce to our Clam Sauce and pour over your favorite Pasta.

Seafood Medley: Sauté shrimp, scallops, etc. right in the Clam Sauce and pour over your favorite pasta for a great dish.

Pizza: Use as a topping on Pizza instead of tomato sauce – top with mozzarella – garnish as you wish.

CODE NUMBER

62155

Case Pack: 2 – 32 oz. Containers

Will keep frozen 24 months

Will keep refrigerated 1 week

Serving Size:

3 oz. Concentrated sauce to 6 oz. cooked pasta (3 oz. uncooked)

32 oz. Container is enough for 4 lbs of cooked pasta. (2 lbs. uncooked)

While you are at it, try some of our other award winning sauces:

Basil Pesto alla Genovese (w / Pine Nuts)

No-Nut Basil Pesto

Basil Pesto – Vegan

Sun Dried Tomato Pesto - Vegan

Fire Roasted Red Pepper - Vegan

Cilantro Pesto

Walnut Pesto

Roasted Garlic Pesto - Vegan

Alfredo Sauce

Puttanesca Tomato Sauce

Napolitano Tomato Sauce

White Clam Sauce

Sauce Provençal (Scampi)

USE YOUR IMAGINATION FOR OTHER USES