

## Ono Ono Clam Casserole

24 soda crackers, crushed  
1 small round onion, minced  
1/3 c butter or margarine  
2 cans (7 oz) chopped clams  
1/2 tsp Tabasco sauce  
2 c milk  
4 eggs, beaten  
1 tsp garlic, minced  
Garlic salt  
Pepper  
1 tsp sugar

Pour milk over crackers and let stand until milk is absorbed, about 20 minutes. Saute onion and garlic in butter and sprinkle garlic salt to taste. Add to cracker mixture. Add clams with liquid. Add Tabasco. Season eggs with garlic salt and 1 tsp sugar. Taste and add more garlic salt or sugar as needed. Add seasoned beaten eggs to the mixture and mix well. Pour into a greased 2 quart casserole and bake at 350 degrees for 50 minutes or until set. Cut into squares and serve.

Note: I didn't add the Tabasco sauce. Also, seasoning the beaten eggs, adding sugar, and adding the garlic was not part of the original recipe.