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Clams Oreganata

- 1/2 cup plain dried bread crumbs
- 1/2 cup extra-virgin olive oil, plus extra for drizzling
- 2 tablespoon chopped fresh oregano
- 1 tablespoon chopped fresh flat-leaf parsley
- 1 tablespoon chopped fresh mint
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper
- Coarse salt (for lining the baking sheet)
- 12 small Manila clams, scrubbed and shucked (shells reserved)

Preheat the broiler. In a large bowl, gently toss the bread crumbs, 1/2 cup of olive oil, all the herbs, the kosher salt, and the pepper. Be careful not to overwork the mixture. Set aside. Line a heavy baking sheet with some coarse salt and arrange the 12 clam shells atop the salt. Place one clam in each shell, then top with 2 tablespoons of the bread-crumbs mixture. Drizzle with more olive oil. Broil until the bread-crumbs topping is golden and the clams are just cooked through, about 2 minutes.

Sweetnicks Note: A pain to open all the clams, but the recipe was yummy, courtesy of Giada DeLaurentiis' Everyday Italian.