



## Clam Fritters

*Dayle Hoxie*

### INGREDIENTS

- 36 "cherry stone" size quahogs or more — never too many!
- Reserve clam juice — set aside to let sand settle out.
- Medium chop clams and set aside
- 1 3/4 cup all purpose flour
- 1 egg, slightly beaten
- 3 tsp baking powder
- 1 cup whole milk
- 1/2 tsp salt (or to taste)
- 1 Tbsp corn oil for batter
- Corn oil for frying

[www.shellfishing.org/recipes.html](http://www.shellfishing.org/recipes.html)



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***Eat 'em while they're hot!  
Don't forget to try maple syrup on some.***

### METHOD

- 1) Sift flour, baking powder, and salt together in a bowl.
- 2) Mix egg and 1 Tbsp. of corn oil separately. Add this mixture to the flour mixture, stirring very gently while slowly adding the milk to form a heavy batter.
- 3) Add clam juice, less than 1 cup, (leaving the sand behind) slowly and carefully, mixing gently, until a proper batter consistency is achieved—think slightly thick pancake batter.
- 4) Add chopped clams and mix gently.
- 5) Heat cooking oil (2–3 inches deep) in small sauce pan to 350 degrees on a deep fry thermometer.
- 6) Very carefully drop batter by tablespoonfuls (6-8 per batch) into the hot oil and fry for 3 to 5 minutes, using fork to turn as they cook, until golden brown.
- 7) Remove fritters from oil, drain on paper towels, salt lightly, and keep in a barely warm oven.
- 8) Repeat with remaining fritter batter—yield is approximately 2 dozen.

6x4 inch recipe card  
1¼" side margins, 1½" top and bottom margins

BARS tested and approved recipe