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

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.

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

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