

# Razor Clam Fritter

Clam Fritters: serves 4 Ingredients

- 1 cup chopped clams
- 1 egg, lightly beaten
- 1 tsp lemon juice
- 1 tbsp chopped tarragon (or substitute dry tarragon or marjoram)
- 1 tsp baking soda
- 1 cup flour
- 1/4 cup clam juice
- 1/4 cup milk
- 1 1/2 tbsp melted butter
- couple dashes cayenne pepper (to taste)
- freshly ground black pepper to taste
- oil for frying

## Directions

1. Chop clams on a cutting board. Not too fine. Place them in a mixing bowl.
2. Add the egg, lemon juice, tarragon, cayenne, black pepper, baking soda and flour and lightly stir together.
3. Blend the clam juice and milk. Add gradually to the clam mixture along with the butter, continuing to stir. Do not make the batter too runny and do not over-stir.
4. Heat about 1/8 inch of oil in a frying pan.
5. Drop batter in the hot oil – about 2 tablespoons per fritter. (They'll cook better if they're fairly small.)
6. Turn when the bottom is browned, as you would for pancakes.
7. Finish cooking till golden-brown. Serve with a side of slaw and a favorite ale or lager.