

Connecticut

Clam Fritters

Featured Food: Clams

Makes: 24 clam fritters

Ingredients

- 2 cans clams (6.5 ounces each)
- 2 eggs
- 1 $\frac{3}{4}$ cup sifted flour
- 2 teaspoons baking powder
- 1 teaspoon salt
- 2 tablespoons melted butter
- vegetable oil, for cooking



Directions

1. Drain the clams from their juice, saving one-half cup of the juice.
2. Chop the clams fine.
3. Beat the eggs, add the sifted dry ingredients (i.e., flour, baking powder, salt).
4. Add one-half cup of the clam juice, melted butter, and chopped clams.
5. Stir until well mixed.
6. Heat 1-2 inches of vegetable oil in a frying pan or skillet, drop the batter by spoonfuls into the oil, allow sufficient space between the fritters for them to spread and rise.
7. Brown on both sides.
8. Remove from frying pan and drain on absorbent paper. Serve at once.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, U.S. Department of Agriculture, Bureau of Home Economics, adapted by the USDA Food and Nutrition Administration.

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