

CLAM BALLS



- 1 - 51 oz can LaMonica or Cape May Chopped Sea Clams
- 3 tbsp butter
- 1/3 cup onion, minced
- 1/3 cup celery, minced
- 1 clove garlic, minced
- 4 eggs
- 3 cups breadcrumbs
- 2 cups milk
- 2 tbsp lemon juice
- 1 tbsp each: parsley, salt, paprika, & pepper
- 1 cup flour
- oil for frying

Drain the clams, reserving liquid for use. Sauté onion, garlic, and celery until transparent. In a large bowl, combine onion, garlic, celery, clams, reserved liquid, lemon juice, spices, 1 cup milk, 1 egg, and 1 cup breadcrumbs. Chill for thirty minutes. Beat remaining eggs with 1 cup of milk. Heat oil in frying pan. Form clam mixture into small balls. Roll in flour; dip into egg mixture and roll in remaining breaddcrumbs. Deep fry for ten minutes or until golden brown.

Quality Is a Family Tradition

LaMonica

SINCE 1923