

CLAM FRITTERS



- 3 - 6.5 oz cans LaMonica or Cape May Sea Clams (do not drain)
- 2 eggs
- 1 cup flour
- 2 tsp baking powder
- ½ tsp seafood seasoning
- 1 clove garlic, minced
- ½ tsp salt
- ¼ tsp pepper
- Vegetable oil (1 inches in pan)

Combine all ingredients except oil in a large bowl. Mix until smooth. Drop tablespoons of batter in frying pan with 1 inch of heated vegetable oil. Fry until golden brown. Enjoy!

Quality Is a Family Tradition

LaMonica

SINCE 1923