



Clam Fritters

In Rhode Island, fritters are served in many seafood shacks along the coast. Enhance this tasty clam fritter recipe mixing clam broth in the batter. What a great way to enjoy clams! Makes 24 fritters.

- 3 – 6.5 oz cans minced clams, drained
- 2 cups flour
- 2 tsp baking powder
- ¼ tsp pepper
- 1 envelope St. Ours Clam Broth
- ½ cup milk
- 2 eggs, well beaten
- frying oil

Sift together flour, baking powder and pepper, set aside. In a large bowl, whisk St. Ours Clam Broth into ½ cup hot water then whisk in milk and eggs. Add dry ingredients, combine until a smooth, sticky batter forms. Fold in clams, mixing thoroughly. In a deep skillet, heat oil on medium high. Drop batter by spoonful into oil, turning until golden brown on all sides. Drain on paper towel. Serve with tartar sauce or Spicy Aioli Sauce.

<https://saintours.com/recipes/appetizers/>