CLAM FRITTERS

1 1/2 C. Flour
3/4 tsp. salt
3/4 baking soda
1/4 tsp. cayenne pepper (optional)
12 oz. clams, chopped
3 scallions, finely chopped
1 egg beaten
3/4 C. Buttermilk
Vegetable oil for frying

In a small bowl combine the flour, salt, baking soda and cayenne if you are using. In a larger bowl combine the chopped clams, scallions, egg and buttermilk, add the flour mixture, and stir until combined. Drop by small spoonfuls into hot vegetable oil until browned and floating.

Recipe by Robin Forte

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