

# ISLAND GROWN

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## HARVEST <sup>OF</sup> THE MONTH

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- *May* -

# SEAFOOD

### 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*



*For more information visit*

**ISLANDGROWNSCHOOLS.ORG/HARVESTOFTHEMONTH**