

### DEVILED CLAMS

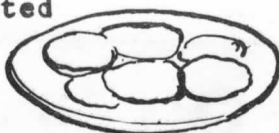
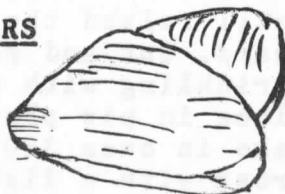
Open 12 large size clams. Save liquor-Clean and save 6 best half shells. Saute 1 medium finely chopped onion in 2 tbsps. butter till golden brown. Stir in 2 tbsps. flour until smooth. Add liquors and chopped clams. Season with 1 tspn Worcestire Sauce-- $\frac{1}{2}$  teasp English mustard,  $\frac{1}{8}$  teasp. cayenne pepper. 1 teasp. chipped parsley. fill shells.

Cover with buttered breadcrumbs. Bake at  $350^{\circ}$  until crumbs are a delicate brown and clams are heated all through. Serve with Souffled Crackers.

*Alba Frank D. Fogarty*  
Mrs. Frank D. Fogarty

### CLAM FRITTERS

- 1  $\frac{3}{4}$  cup Flour
- 3 teaspoons Baking Powder
- $\frac{1}{2}$  teaspoon Salt
- 1 Egg, slightly beaten
- 1 cup Milk
- 1 tablespoon shortening melted
- 1 pint Clams



#### Method:

Sift flour; measure; add baking powder, salt; sift again.

Combine beaten egg, milk and melted shortening pour into flour mixture and stir until smooth. Add 1 pint of clams, well drained. Combine well.

Drop by tablespoons into deep hot fat ( $365 - 375^{\circ}\text{F}$ ) and fry 3 to 5 minutes or until well browned on all sides, turning the fritters as they rise to the surface; drain on absorbent paper.

Makes about 8 servings.



Salve Regina College

