

# The Best Fried Clam Strips At Home

## Clams from Cape Cod with our *Secret Tips & Tricks*

Tools & Ingredients you will need:

- A home fryer, or 6qt heavy pot if you do not have a home fryer
- Candy thermometer that reads up to 400F
- 2 quarts of frying oil of your choice, or enough oil to cover the clams completely when frying
- Breeding Basket – To shake off excess breeding from the clams.
- 12qt bowl – for the breeding
- 1.5 Cups Intershell Seafood Breeding
- 2# Intershell Clam Strips – Defrosted if frozen
- A plate lined with paper towels to absorb the oil on the fried clams
- Lemon wedges, Tartar Sauce, & French Fries – For serving

**Serves 4-5 People**

**Cook time: +/- 1.5 Minutes per batch. Fry until golden brown**

Cooking Instructions:

Small batches are recommended! We find that cooking Intershell's clam strips in about 4 batches (or more) will give you good results without letting the clams stick together or lose their breeding as the frying occurs.

1. Heat 3 inches of oil to 350 Degrees F in your home fryer or stove top pan. Use the thermometer to check the oil temperature.
2. Into a 12qt bowl, dump the breeding
3. Prop the basket up to one side of the bowl
4. Moisten the clams with water before dropping them into the bowl with the breeding.
5. Drop about ¼ of the clams in the breeding and carefully - with your fingers – coat the clams with breeding making sure all the clams are covered and separate
6. Toss the breaded clams in the basket, and lightly shake the basket with the clams in it to remove the excess breeding before frying. ***Make sure the clams are completely coated, separated from one another, and don't get stuck together.***
7. Transfer the 'shaken' clams into the fryer basket and carefully drop them into the 350F frying oil. Cook for approximately 1 minute and 30 seconds until golden brown, remove the clams from the frying oil.
8. Carefully spread the clams on the paper towel lined plate and repeat steps 6 & 7 to cook the rest of clams in 3 more batches. Do your best to not to overcook!
9. Serve while hot with tartar sauce, fries, and lemon wedges. You will have a pile of clams for 4 or more, so get to it and have that summer New England taste right at home.

**Try this recipe with our scallops, haddock fillets, and frying clams too!**