

The Best Fried Clams At Home

Clams from Ipswich Bay with our *Secret Recipe Breading*

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
- Breading Basket – Available on Intershell Seafood, to shake off excess breading from the clams.
- 12qt bowl – for the breading
- 1.5 Cups Intershell Seafood Breading
- 2# Intershell Ipswich Frying Clams – 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: +/- 2 Minutes per batch. Fry until golden brown

Cooking Instructions:

Small batches are recommended! We find that cooking Intershell's frying clams in about 4 batches (or more) will give you good results without letting the clams stick together or lose their breading 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 check the oil temperature.
2. Into a 12qt bowl, dump the breading
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 breading.
5. Drop about ¼ of the clams in the breading and carefully - with your fingers – coat the clams with breading 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 breading 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 2 minutes 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 go to it and have that summer New England taste right at home.

Try this recipe with our scallops, haddock fillets, and clam strips too!