



Clam Balls

- 1 can (51 oz) **LaMonica or Cape May Chopped Clams** (drain, reserving juice)
- 3 tablespoons butter
- 1/3 cup onion, minced
- 1/3 cup celery, minced
- 1 clove, garlic
- 4 eggs
- 3 cups breadcrumbs
- 2 cups milk
- 2 tablespoons lemon juice
- 1 tablespoon parsley
- 1 tablespoon salt
- 1 tablespoon paprika
- 1 tablespoon pepper
- 1 cup flour
- Oil for frying

Sauté onion, garlic and celery until transparent. In large mixing bowl, combine onion, garlic, celery, clams & juice, lemon juice, spices, 1 cup milk, 1 egg and 1 cup of bread crumbs. Chill 30 minutes.

Beat remaining eggs and mix with 1 cup milk. Form above mixture into small balls. Roll in flour; dip into egg mixture and roll in remaining breadcrumbs. Deep fry for 10 minutes or until golden brown.