



Clam Fritters

- 3 cans (6.5 oz) **LaMonica or Cape May Sea Clams** (do not drain)
- 2 eggs
- 1 cup flour
- 2 teaspoons baking powder
- ½ teaspoon seafood seasoning
- 1 clove garlic, minced
- ½ teaspoon salt
- ¼ teaspoon pepper
- Vegetable oil (1 inches in pan)

Combine all ingredients oil in a large bowl. Mix until smooth. Drop tablespoons of batter in frying pan with 1 inch of heated vegetable oil. Fry until golden brown.