



## Clam Roll Ups

- 1 can (51 oz) **LaMonica or Cape May Sea Clams**
- 1 lb Monterey Jack Cheese, Shredded
- 1 red pepper, diced
- 1 bundle scallions, sliced
- 20 (4 inch) egg roll skins
- 2 cloves garlic, minced
- ½ teaspoon salt
- ¼ teaspoon pepper
- ½ cup Italian seasoned bread crumbs
- 4 egg whites
- Vegetable oil (3 inches in pan)

Combine all ingredients except egg roll skins in a large bowl. Mix well, place approximately ¼ cup in each egg roll. Roll up and brush all sides with egg white. Fry in pan with approximately 3 inches of heated vegetable oil until golden brown.