

Clam Cakes

Ingredients

- 2 1/4 cups chopped fresh clams (about 30 cherrystone clams) *see note
- 1 1/2 cups all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 large egg, beaten
- 1/2 cup milk
- 1/2 cup [clam](#) juice
- 1 tablespoon finely chopped green onions
- 1 tablespoon minced parsley
- Vegetable oil, for frying
- [Tartar Sauce](#), recipe follows
- Chopped parsley leaves, garnish

Directions

Drain the clams while making the batter. Into a large bowl, [sift](#) the flour, baking powder, salt. Add the egg, [milk](#), and clam juice, and mix to make a thick batter. Fold in the clams, shallots, green onions, [parsley](#), and garlic.

Heat enough oil to come 2 to 3 inches up the sides of the pan to 350 degrees F.

Drop the [batter](#) by the tablespoonful into the hot oil and cook, turning once, until golden brown, 3 to 4 minutes. Remove with a slotted spoon and [drain](#) on paper towels. Season