

Clam Patties

Howard Fenton

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

Servings: 6

*1 1/4 cups minced clams
2 cups cooked mashed
potatoes
2 tablespoons butter or
margarine
1/2 teaspoon salt
1/4 teaspoon pepper
1 tablespoon lemon juice
2 eggs, slightly beaten*

Drain the clams.

In a bowl, combine the clams, mashed potatoes, butter, salt and lemon juice. Add the eggs. Mix well.

Shape the mixture into twelve patties of equal size.

In a skillet, fry the patties in hot fat until lightly browned on both sides.

Per Serving (excluding unknown items): 59 Calories; 5g Fat (82.8% calories from fat); 2g Protein; trace Carbohydrate; trace Dietary Fiber; 81mg Cholesterol; 240mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 0 Fruit; 1 Fat.