

Oven Fried Razor Clams

These turn out perfect without the mess of frying on top of the stove.

Prep time: 5 Min
Cook time: 10 Min

Ingredients

1 lb razor clams / 15 clams

2 cup crushed ritz crackers

1/2 cup melted butter

2 large beaten eggs

Directions

Preheat broiler.

Take cleaned razor clams, bodies and diggers. Dip in egg wash, dredge through fine Ritz cracker crumbs and place in single layer on cookie sheet.

Drizzle melted butter generously on clams.

Broil 1 1/2 minute and turn, broil 1 1/2 minute on other side. Cook bodies and diggers in separate batches for even cooking.

Serve with your favorite tartar or seafood sauce.