RAZOR CLAMS –FRIED
Cynthia Lobe

Digging for razor clams on the pacific coast of Washington is like no other experience. Imagine thousands of people, children, and newbie diggers as far as the eye can see. Many of the digs occur after dark. Coleman lanterns, head lamps and flashlights dot the coastline as far as the eye can see. The 15 limit per person encourages large groups of family and friends to dig. There is nothing more precious than watching a toddler dig his first clam...

Their taste is unsurpassed in flavor. Here is one way I like them, the simpler the better. I serve these with cocktail sauce.

1 limit of Razor Clams cleaned and patted dry.

Coat each clam in plain flour.
Meanwhile:
Heat a skillet to medium high and add two tablespoons each of butter and oil.

Fry the clams until brown on each side-about one and a half minutes per side.

Drain on paper towels and enjoy.