



Fried Oregon Razor Clams

Ingredients/Preparation

Razor Clams

Cracker meal or panko bread crumbs

Egg and half 'n' half, combine.

Dip *cleaned* clams in milk/egg and then cracker meal/panko bread crumbs.

Fry in skillet with hot canola oil for a couple of minutes.
(You just want to brown clams, not over cook them.)

Drain on paper towels or newspaper. Immediately season to taste.

Serve with lemon.

A family recipe by Chef/Owner Chris Thompson and Hilary Benson.
[Iorio Restaurant](#), Portland Oregon.

