

## **Clam Fritters and Spinach Salad**

from ***In Our Grandmothers' Kitchens*** (fritter recipe courtesy of Narragansett Beer)

### *Ingredients:*

#### *for the fritters:*

1 pound fresh clams (or 2 6-1/2 ounce cans of minced clams)  
1 cup flour  
1-1/2 teaspoons baking soda  
3/4 teaspoon salt plus pepper to taste  
1 handful parsley, minced  
the zest of 1 organic lemon  
2 tablespoons clam juice/broth  
enough lager added to the clam juice to make 1/3 cup liquid  
1 egg  
canola oil for deep frying

#### *for the vinaigrette:*

1 clove garlic, minced  
4 tablespoons cider vinegar  
4 tablespoons maple syrup  
2 tablespoons orange juice  
1/2 teaspoon salt plus freshly ground pepper to taste  
10 tablespoons extra-virgin olive oil  
2 tablespoons orange oil

#### *for the salad:*

1 pound fresh spinach  
optional add-ins such as orange slices, sunflower seeds, bell peppers, chopped hard-boiled eggs, red onion, ham, etc.

### *Instructions:*

#### *for the fritters:*

If you are using the fresh clams, steam them in salted water. Reserve a small amount of the water; then shell the clams and chop them into pieces. If you are using the canned clams, drain them carefully, reserving a small amount of their juice.

In a bowl combine the flour, baking powder, salt, pepper, parsley, and lemon zest. In a measuring cup combine the clam juice and lager; then whisk in the egg until it breaks down.

Stir the clams into the flour mixture, followed by the liquids.

Heat the oil to 375 degrees. Drop the batter by small spoonful into the hot oil. Deep fry until the fritters are golden brown, turning once. Drain on paper towels and serve as quickly as possible with tartar sauce and lemon wedges.

*for the salad:*

First, make the vinaigrette. In a blender combine the garlic, vinegar, syrup, juice, salt, and pepper. Blend until smooth. Slowly blend in the oils. Pour the vinaigrette into a glass jar. (If you don't have a blender, just combine the ingredients in the same order in a jar and shake very well.)

Next, wash, trim, and dry the spinach. Throw your preferred add-ins into the salad, and splash on dressing (i.e. vinaigrette) to taste. You will have extra dressing, but you may store it in the refrigerator for a couple of weeks. Be sure to shake it well before using it again—and taste it to see whether you need to add a little more orange oil. (The oil tends to evaporate.)

You will end up with about 16 fritters and enough salad to serve 4 to 6.