

# Happy Clamburger

## ANOTHER FRESH SEAFOOD IDEA

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- 1 cup chopped cherrystone or littleneck clams
- 1 egg, beaten
- 1 tablespoon fresh lemon juice
- 1 tablespoon chopped fresh parsley
- 1 tablespoon grated onion
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1 cup dry bread crumbs
- vegetable oil for frying
- 6 sandwich buns, split and toasted

In medium bowl, combine clams, egg, lemon juice, parsley, onion, salt, pepper and 1/2 cup crumbs. Shape into 6 patties. Roll in remaining crumbs. In large skillet, fry cakes in hot oil, 375 F, until brown on one side, about 5 minutes. Turn and repeat on other side. Serve in toasted buns. Serves 6.

From: [Mariner's Menu: 30 Years of Fresh Seafood Ideas](#)

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