

Clam Fritters

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| Flour | 1¼ cup |
| Baking Powder | 1¼ tbsp |
| Salt | ½ tsp |
| Pepper | ½ tsp |
| Clams, Chopped, juices reserved | 15 ounces |
| Reserved clam juice | 1 cup |
| Milk | ¾ cup |
| Tartar Sauce | Bottle (Kraft) |

1. Combine all the dry ingredients.
2. Combine all the wet ingredients
3. Combine the wet & dry ingredients
4. Drop the mixture by spoonfuls into 375 degree oil
5. Fry the fritters until they are golden brown.
6. Serve with Tartar Sauce.

Stuffed Mushrooms with a Gratin forcemeat

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| Mushrooms, bite size 56 | |
| Butter | 1 stick |
| Shallots, minced | 1 |
| Garlic clove, minced | 2 |
| Port | ¼ cup |
| Chicken livers | ¾ lb |
| Salt to taste | |
| Pepper to taste | |
| Rosemary, leaves chopped | 3 tsp |
| Parsley, chopped | 2 tbsp |

1. Wipe the mushrooms clean; remove the stems. Chop the stems coarsely. Reserve each cap separately.
2. Heat the butter and sauté the shallots and garlic until they are translucent. Deglaze the pan with the wine. Add the chopped mushroom stems and sauté until they are dry.
3. Sauté the chicken livers in the pan (add more butter, if necessary) until they are seared on all sides. Puree the livers in a food processor. Add salt, pepper and rosemary.
4. Pipe the mixture into the mushroom caps. Heat 4 caps per portion in a hot oven (425). Sprinkle them with additional wine and chopped parsley.