

FRENCH FRIED BREADED CLAM STRIPS

Yield 100

Portion 3 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
325 cal	27 g	12 g	19 g	13 mg	623 mg	36 mg

Ingredient

CLAM STRIPS,BREADED,FROZEN

Weight

25 lbs

Measure

Issue

Method

- 1 Fry in 350 F. deep fat about 1 minute or until golden brown. Drain well in basket or on absorbent paper. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.

Notes

- 1 Prepare clams in small batches. Clams tend to become soggy if held for an extended period.