

WASHINGTON DEPARTMENT OF FISH AND WILDLIFE



Razor Clam Recipes

Submitted by many avid Washington razor clam diggers!



This group of razor clam recipes were submitted to WDFW by Washingtonians who are crazy for their razor clams. If you have a favorite recipe you would like to have included, please email it to RazorClams@dfw.wa.gov These recipes can also all be found on the agency web site at: <http://wdfw.wa.gov/fishing/shellfish/razorclams/recipes.html>

Italian Razor Clams

2 tablespoons butter
2 tablespoons light olive oil
4 medium-to-large cleaned, fresh razor clams
Seasoned flour (see above recipe)
1 tablespoon chopped garlic
1 tablespoon capers
Juice of ½ lemon
3 tablespoons dry white wine
salt and pepper
2 tablespoons fresh, chopped parsley

Place sauté pan on medium heat. Add olive oil and one tablespoon of butter. Dredge clams in seasoned flour. Cook 2 minutes. Turn and cook until golden brown, another 2 minutes. Add garlic, capers, lemon juice, wine, parsley and a dash of salt and pepper. Cook on high heat until liquid is reduced. Remove from heat. Melt one tablespoon of butter in pan and swirl until melted to finish golden brown. Serve immediately.

The favorite razor clam recipe of Executive Chef Michael Lalewicz's of The Depot Restaurant in Seaview, WA. <http://www.depotrestaurantdining.com/>

Razor Clam Sauté

Ingredients

1/2 pound razor clam meat cut into bite size
3 oz asparagus cut into 1 inch pieces
3 oz. thin sliced crimini mushrooms
1/3 cup all purpose flour
1/4 stick of butter
3 tablespoons of canola oil
1/2 cup of dry white wine
3 tablespoons of soy sauce
1/2 lemon cut into wedges
Crusty bread

Directions

- Dredge the razor clam meat, shake off excess flour
- In a large frying pan, sear the clams in canola oil until golden brown on medium high heat, remove from the pan
- Deglaze the pan with white wine, add asparagus, mushrooms and soy sauce until tender, add butter and clam, sauté well until butter melts
- Serve with lemon wedges and crusty bread

Courtesy of Chef Taichi Kitamura, owner of Sushi Kappo Tamura on Eastlake in Seattle and with the permission of the Seattle Times.

Creamy Razor Clam Linguine with Parsley and Chives (4-6 servings)

Ingredients:

- 1/4 cup extra-virgin olive oil
 - 3 large garlic cloves, finely chopped
 - 1/2 teaspoon red pepper flakes
 - 1/2 cup dry white wine
 - 1 cup heavy cream
 - 3/4 pound linguine or other long pasta
 - 1 1/2 cups razor clam meat, chopped into 1/2-inch pieces
 - Salt (to taste)
 - Freshly ground black pepper (to taste)
 - 1/2 cup finely chopped fresh chives
 - 1/4 cup finely chopped fresh Italian parsley
 - 1/2 cup freshly grated Parmesan cheese, plus additional for garnish
1. Bring a large pot of salted water to a boil.
 2. Heat the oil, garlic, and pepper flakes in a large saucepan over medium heat. Cook, stirring occasionally, until the garlic is tender and begins to sputter, about a minute
 3. Add the wine and cream, bring to a simmer, and cook until the liquid is reduced by half, 8 to 10 minutes.
 4. After you add the wine and cream, add the pasta to the boiling water, and cook according to the package instructions. Drain the pasta, but do not rinse.
 5. Add the clams to the reduced sauce, salt and pepper to taste, and simmer until the clams are just heated through, 2 to 3 minutes. (They really don't take long to cook.)
 6. When the pasta is done, transfer it to the pan with the cream, then add the chives, parsley, and Parmesan. Toss to coat the pasta with the sauce. Transfer the noodles to bowls, spoon the sauce and clams on top, and serve immediately, topped with additional Parmesan, if desired.

-- from "Dishing Up Washington" by Jess Thomson

Dan's low-fat Razor Clam Chowder

Notes: Forget the salt pork, bacon and the butter to try this tasty recipe to enjoy your razor clams and not feel guilty!

This is a very forgiving recipe, so feel free to add more or less of these ingredients as you choose.

Like my mother did, I always have home canned razor clams on hand for this recipe. They are tender, require almost no additional cooking and have a wonderful "clammy" liquid that you want to be sure to include in your chowder.

My motto with razor clam chowder is the more clams the better, so don't be afraid to add more than is listed here. Also, leeks add a wonderful flavor that can't be matched by onions. However, we always have leeks available in our winter garden so I'll forgive you if you need to use an onion.

I always like to add a little "kick" to my chowder using tabasco, sriracha, or a table spoon of horseradish. I'll leave it to you to experiment for yourself.

Ingredients:

- 2 cups diced leeks (onions can be substituted)
- 2 cups potatoes (Yellow Finn or Yukon Gold are best) diced into ½ to ¼ inch cubes (think spoon sized)
- 3 large cloves of garlic well diced.
- 1 tablespoon of olive oil (or canola oil)
- 1 quart low fat butter milk
- 2 pints canned razor clams chopped and liquid (or 10 medium sized fresh razor clams)
- 1 can evaporated milk
- 2 cups (or more) chicken broth (optional if you need more liquid)
- 1 teaspoon (or more) of tabasco or sriracha sauce (optional)

Using a large cast iron Dutch oven (or similar sized soup pot) sauté the leeks and the potatoes in 1 tablespoon of olive oil, until they just begin to brown. Add the diced garlic at the end and sauté for 3 more minutes. If you're using fresh (or frozen clams) add them to the pot (when you add the garlic) and extend the sauté another 3 to 5 minutes. If using canned clams, add them directly to the sautéed ingredients along with the butter milk and the evaporated milk. Heat this to just below a simmer for a few more minutes or until potatoes are done. Heat until piping hot, but do not boil. Serves 6.

Dan Ayres, WDFW Coastal Shellfish Manager

Mark's Pan Fried Panko Clams

15 cleaned razor clams
3 eggs
1 cup of flour
1 cup of panko (Japanese bread crumbs)
Dash (or two or three or four depending on your taste) of sea salt and pepper

First rinse clams, drain and pat dry with a paper towel. Then dip clam pieces into the flour (I add the salt and pepper into the flour), then into the beaten eggs, and roll in the panko. Using on medium high heat, fry the clams in quarter-inch of oil in a pan. Brown the clams for about one minute and then flip them over to brown the other side for just as long. Take out and lay out on paper towels to absorb the grease and serve.

Pan fried razor clams with a gob of tartar sauce! This is the best way because the sweet and tender razor clams must be cooked fast, and if overcooked, they become tough.

Mark Yuasa, *The Seattle Times*, <http://seattletimes.nwsourc.com/html/realtimenorthwest/>

Rich's Broiled/Baked Razor Clams

You will need: Razor clams, cleaned. (The fresher the better)

Eggs, beaten (however many you need for your egg wash).
Ritz Crackers, regular kind (not the low-fat or low-sodium varieties), crushed. Enough to coat the clams.
Butter, melted. (Margarine works)

Preparation: Turn your oven broiler on to high. It needs to be HOT.

1. Dip the cleaned clams in the egg wash.
2. Coat well with crushed Ritz crackers.
3. Lay the clams out, single layer, on a greased baking sheet. (Lining the sheet with foil first makes easier clean up)
4. Drizzle the clams with melted butter, more or less to taste. (Without it you'll get dry clams)

Cooking:

1. Put the pan on the top oven rack under the HOT broiler.
2. Broil 3 minutes. Turn over. Broil 3 more minutes, and they're done. Avoid over-cooking or the clams get rubbery.

The key is a HOT broiler or oven. You can do this in a HOT (500-degree) oven, without having to turn the clams over, but I'm not sure of the time. I prefer the broiler, thank you.

Done right, the clams are fork tender. And with no grease or oil spatter and mess from a frying pan, you'll probably never want to fry a clam again!

Rich Daneker, KXRO Radio, Aberdeen, Wash.

Fried Clams

1 limit of clams (15)
3 eggs
1 cup of flour
1 cup of cracker crumbs
Salt and pepper to taste

Rinse clams, drain, dip in flour, egg, and roll in cracker crumbs. Using high heat, fry in 1/4 inch oil in pan. Brown quickly for one minute or until brown per side. Take out and lay out on paper towels to absorb any grease, then serve.

Clam Chowder

2 Tbl. diced bacon or salt pork
1/2 C. chopped onion
1 C. diced raw potatoes
2 C. water
1 pint clams ground or chopped and liquid
1 can evaporated milk
3 Tbl. butter
1 tsp. salt
1/4 tsp. white pepper

Saute pork or bacon until crisp. Remove scraps from pan and reserve for use later as a garnish. Add chopped onion to hot fat, saute until tender but do not brown. Combine cooked onion and diced potatoes in a deep saucepan. Add water, bring to a simmer for about 15 minutes or until potatoes are done. Stir in clams and all other ingredients. Heat until piping hot, but do not boil. Serves 6.

Razor Clam Fritters

1 C. chopped razor clams (reserve the liquid)
1 bottle flat beer
1 1/2 C. pancake mix
6 green onions - cut very thin, use greens
1/2 green pepper - cut very thin
1 stalk celery - cut very thin

Mix onions, celery, green pepper and pancake mix together. Add clams and juice to other ingredients, then add beer till you have a very thick mixture that can be dropped from spoon into hot oil at 375 . You may not need all the beer because of the clam juice. Drop by spoonful in oil - cook 2 min. per side - test, if not cooked- drop by smaller spoonfuls.

Spaghetti & Clam Sauce

1-1 1/2 C. clams -grind about 6 big razor clams (reserve the liquid)
1 C. dry white wine, very dry sherry or vermouth.
1 C. chopped onions
1-2 cloves garlic
1/4 C. butter and 1/4 C. olive oil
1-2 tsp. oregano
1-2 tsp. basil
3 Tbl. Romano or Parmesan cheese (grated)
Salt and pepper to taste
2 Tbl. parsley if you use dried - 1 cup if you use fresh-chopped
1 Pkg. spaghetti noodles cooked

Saute onion and garlic (crushed) in butter and oil combined until almost tender. Add spices. Combine wine and clam juice and add it at this point - simmer to reduce some liquid then pour in the clams, parsley and cheese. Simmer for a few minutes to warm up clams. Add salt and pepper. Pour the whole pan of sauce on your cooked spaghetti. Sprinkle on more cheese as desired.

"Smoked" Razor Clams

1 limit of razor clams (cut into small pieces)
1/2 C. oil
1 tbsp. Liquid smoke
2 tbsp. Worcestershire sauce
2 tbsp. lemon juice
1 tbsp. seasoning salt
1 tbsp. chili powder
1 tbsp. celery salt
1 tbsp. garlic powder

Combine and stir oil and seasonings, then add clams. Bake on cookie sheet or in shallow pan at 350 degrees for 1 hour. Stir and drain frequently, saving juice. Store clams and juice in air-tight container. Will keep in refrigerator 2-3 weeks.

Fried Razor Clams and Fritters

Cheese flavored goldfish crackers
Egg
Chopped clams
Clam liquid
Chopped chives, sauted shallots or onions

Run cheese flavored goldfish crackers through a food processor and use them for the breading for frying the clams. The herbed, cheesy flavor is delicious.

You can also use them for clam fritters. Take the leftover egg and breading, add the milky clam liquid (minus sand) from the bowl the clams were in before breading, add some chopped clam, and if you wish, some chopped chives, or sauteed chopped shallots or onions and fry the fritters in the pan used to do the clams. This is almost better than the clams by themselves, and it stretches the limit to feed your limitless friends, and your friends will be limitless, once word gets around

Best Darn Razor Clam Dip Ever

Basic ingredients

2- 8 oz. pkgs. of cream cheese reduced fat variety works fine)
8-10 oz chopped razor clams (gently cooked) a little - to lots- of clam nectar from the cooked clams (depending on how clammy you like it)
1 Tbs. Worcestershire Sauce (use the brown variety ONLY)
1 Tbs. lemon juice
1 Tbs. garlic powder
Salt to taste
A little sugar to taste if you like
3-4 shots of tabasco

Add ins:

1- tsp lemon zest (if you like) for flavor and garnish
1-2 finely chopped green onion(s) for flavor and garnish chili powder or paprika for some "kick & color"

Finely (or not so finely) chop razor clams in processor (or by hand)
Cook on Power 8 (sauté) ~ 1.5- 2 min. in microwave in container with vented lid.

CAUTION: Do not overcook clams!! (Unless you like chopped rubber bands.) You can always cook a little more if need be.

Cool clams quickly after cooking (I put dish in freezer for 5-10 min)

Add clams and nectar (all or some)

Mix all above ingredients

Adjust salt, sugar, garlic, lemon, Tabasco, zest to taste

Garnish and enjoy !!!

Note: For thinner consistency, add or substitute sour cream, cottage cheese or plain yogurt for some of the cream cheese.

Pacific Razor Clams with Lemongrass

4 large Northwest razor clams

Pacific Rim Herb Paste

1 tablespoon finely minced fresh ginger
1 tablespoon finely minced fresh garlic
1 small stalk fresh lemongrass, end cut off, trimmed and finely minced
1/2 teaspoon chili paste (sambal olek)
2 teaspoons canola oil
1/4 teaspoon kosher salt

2 teaspoons canola oil
3 green onions, trimmed and cut into 1-inch pieces
1/2 small red bell pepper, cut into thin strips
1/2 teaspoon Asian fish sauce
1/4 cup light coconut milk (or use regular)

Garnish: 5–6 large cilantro sprigs, coarsely chopped; 1 lime, quartered, or 2 tiny Key limes, halved

Preparation:

Clean the clams and separate the body from the neck part of the clam. Cut the neck part into bias strips.

Make the herb paste: Combine the ginger, garlic, lemongrass, chili paste, oil and salt together in a small bowl. If you have a food processor, then give it a quick pulse to combine. Toss with the clams.

Heat 2 teaspoons oil in a large non-stick pan over medium-high/high heat. Cook the body part of the clam for 1 minute, turning as needed. Then add the remaining clam strips, green onions and bell pepper and sauté for about 1 minute more, moving ingredients around the pan as they cook. Add fish sauce and coconut milk and cook about 1/2 – 1 minute until heated through. Sprinkle with cilantro, and serve with limes for squeezing. Serve immediately.

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Razor Clams with Ginger, Black Beans, and Asparagus

Serves 4

4 razor clams
1 tablespoon canola oil
1/2 large bunch of asparagus, woody ends cut off and spears sliced on the bias (about 2 cups prepped)
1 cup thickly sliced sweet white onion
1 red jalapeño, thinly sliced (seeds removed)
1–2 tablespoons Asian fermented black beans, rinsed well and finely minced
1 tablespoon finely minced ginger
1 tablespoon finely minced garlic
1 tablespoon fresh lemon juice
2 teaspoons soy sauce
3/4 teaspoon cornstarch

Preparation:

Clean the clams and then separate the body from the neck part of the clam. Cut the neck part into bias strips.

Heat the oil in a large non-stick pan over high heat. Add the asparagus, onion and jalapeño to the pan and stir-fry for about 1 minute. Add the body part of the clam and cook for about 20 seconds then add the remaining clam strips, black beans, ginger, and garlic and sauté for about 1 minute or until clams are lightly cooked. Meanwhile, mix the lemon juice, soy and cornstarch together in a tiny bowl and then add to pan and quickly stir to thicken the dish up. Serve immediately.

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Grandma Green's Razor Clam Soup

*In the 1960's I grew up digging razor clams on the Washington and Oregon Coast. My earliest memories of digging razor clams are from summer outings visiting my Grandparents and teenage Uncles in Astoria. We would all pile in the back of the Buick, head to the beach. Barefoot and armed with shovels, a jug with a hole cut in it tied to your waist, we would dig as many as we could. With an abundance of razor clams, we headed back home. My Grandma would make this soup, Grandpa Greens favorite. **It is packed with razor clam flavor and best served with lots of crackers.** There was no written recipe, so I have jotted down the ingredients and steps I do. For best results, use an old-fashioned grinder for the clams. I have one just like Grandma's. No need to thicken. You can vary the amount milk, butter, etc. **But don't Skimp on the Clams!** Linda Grage.*

A limit of Razor Clams or at least 10 depending on size (ground-minced)
1 Celery Stalk - diced fine
1 Onion - chopped fine
1 Quart Whole Milk
4 Tablespoons Butter (or more)
Salt & Pepper
Oyster Soup Crackers

Preparation:

- **Grind Clams and set aside with nectar. If you don't have a grinder, process in a food processor**
- **Heat Milk in large sauce pan on low heat. Do not let it boil.**
- **In a large frying pan melt butter, add onion and celery, cook on medium low until very tender.**
- **Add Razor Clams and nectar to cooked celery and onion increase heat and cook for a about 2 minutes don't overcook. They will finish cooking in the milk. Add mixture to warmed milk.**
- **Cook for at least 30 minutes on low heat, making sure not to boil the soup. The longer it simmers the more Razor Clam flavor. Add Salt and Pepper to taste, and more butter (optional)**
- **Serve with Oyster Soup Crackers.**