

Clamming: Fillets can be cooked a number of ways

Continued from Page B1

shells. Do it quickly so as not to cook the clams. Cool immediately with ice water.

Fillets are cooked a number of ways. The most common is the triple dip. That is, dredge the clam in flour. Dip it next into an egg-wash mixture, and then tumble the fillets in cracker crumbs. Sauté these clams in a hot pan with olive oil. Brown lightly and remove. At the last second, I love to sprinkle a small amount of parmesan cheese over the sautéed clam. This isn't common, and you could probably turn me into the cooking authorities for some form of malfeasance.

I like the clams simply prepared. Dip them in rice flour. That's all. Sauté these tasty morsels in olive oil infused with garlic. Sprinkle with Kosher salt and cracked pepper. I often make a dipping sauce with a little ketchup, stone-cut mustard and chipotle. Thin the dipping sauce with a small amount of sweet soy.

Here is the one nobody does: Throw the cleaned clam in hot virgin olive oil in a non-stick pan. Turn after seconds. Turn again. Remove thereafter. Crack fresh pepper and sprinkle with sea salt and eat the delicious flesh with a home-made relish or salsa. Eat with relish, or relish what you eat. Your choice.

Even if there are no clams to behold, I've never experienced an evening or morning on the beach that I didn't love. But if you're lucky, there is no better sautéed flesh than a fresh-out-of-the-ocean razor clam.

David Campiche is a freelance writer in Seaview, Washington.

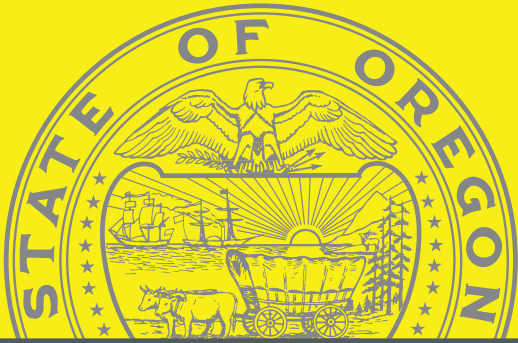
RIGHT: A bird flies away with a razor clam during an evening dig in Long Beach. BELOW: Diggers poke and prod with sticks to get clams to 'show' in Seaview. BOTTOM: Diggers search for razor clams amid the fog in Seaview.

Photos by Luke Whittaker



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