

RESPONSIBLE
FISHING
SINCE 1976



COOKING INSTRUCTIONS

BREADED ARCTIC SURF CLAMS

Follow these instructions carefully to enjoy perfectly cooked, tender, and flavorful Breaded Arctic Surf Clams every time.



DEEP FRY (Recommended)

- Ensure your fryer oil is preheated to 350°F. Proper oil temperature is crucial for optimal cooking and product integrity.
- Deep fry the clams directly from frozen for **ONLY 60 seconds. Do not cook over 60 seconds.**
- Cook to an internal temperature of 160°F for safe consumption.

TIPS FOR SUCCESS

- **Avoid Overcooking:** Overcooking can lead to toughness, diminishing the delicate texture of the clams.
- **Maintain Oil Temperature:** If the oil is too cool, the clams may absorb excess oil; if too hot, they may overcook or burn. Proper handling prevents crumbs or “balding” of the batter.

AIRFRYER

- Preheat airfryer to 350°F.
- Lay product out in single layer on fryer tray.
- Cook for 12 minutes. Flip halfway through for more even cooking.

CONVENTIONAL OVEN

- Preheat oven to 400°F.
- Lay product out in single layer on baking tray.
- Cook for 14 minutes. Flip halfway through for more even cooking.