

Recipes from the Working Waterfront Festival



Scallop & Bacon Fritters

Contributed by Skip Barlow and served exclusively at Barlow's Clam Shack on the Cape Cod Canal

Ingredients

- 1 ½ cups Bisquick
- Sea clam juice (enough to make a loose batter) NO water or milk!
- 1 cup chopped sea scallops
- 1 cup chopped CRISPY bacon
- Oil for frying

Directions

Combine Bisquick and sea clam juice to make a loose batter. Add chopped scallops and bacon. Heat 1 ½ inch of oil in a cast iron frying pan to 375°. Cook by tablespoon full. Cook until golden brown on all sides. Serve with Tartar Sauce. Best served alone.

Galon "Skip" Barlow is a 10th generation swamp Yankee. He has worked as a coastal inshore fisherman and diver in the waters of Buzzard's Bay since the early 1970s. He and his partner Diane Flynn run Barlow's Clam Shack which is located on Cranberry Highway in Bourne.