

Clam Soup Recipe

(Korean Recipes)

Ingredients: Serves 4

1 kg fresh small clams
4 cups water
200g daikon radish (about 3 in/8 cm), thinly sliced
4 cloves garlic, smashed
¼ teaspoon grated ginger
½ teaspoon dried chili flakes or ½ red chili,
deseeded and sliced into thin strips (optional)
75g bean sprouts (optional), tails discarded
½ scallion, sliced, to garnish

Method:

Soak the clams in cool, lightly salted water for 20 minutes, then scrub with a brush. Place the clams into a pot, add the water and bring to a boil. Boil for about 7 minutes until the clams open, then remove from the heat and drain, reserving the clam stock and keeping the clams aside. Strain the stock carefully to remove any sand or grit. Rinse the pot well and return the strained stock to the pot. Check the clams to ensure that there is little or no grit inside them, then portion into 4 individual soup bowls. Bring the clam stock to a boil and add the daikon, garlic, ginger, chili flakes or chili. Simmer for 5 minutes, or until the daikon is soft. Add salt if desired, then add the bean sprouts. Turn off the heat and ladle the soup over the clams and garnish with the scallion. The cooked clam meat can be shelled before serving and served separately without the soup.

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