

## Geoduck Clam Salad Recipe

**Ingredients:** Serves 4

225g thinly sliced geoduck clam (neck portion only)  
1 teaspoon cornstarch  
1 teaspoon white wine  
1 clove garlic, minced  
1 teaspoon grated fresh ginger root  
1 tablespoon oil  
2 cups shredded lettuce  
¼ cup sliced red bell pepper/capsicum  
¼ cup sliced green bell pepper/capsicum  
¼ cup sliced fresh mushrooms  
¼ cup sliced fresh pea pods  
¼ cup sliced fresh onions  
a few slices fresh mint leaves  
¼ cup sliced fresh lemongrass  
1 tomato cut into wedges  
¼ cucumber slices

**Sauce:**

1 teaspoon red curry paste  
1 teaspoon minced fresh garlic  
¼ cup fresh lime juice  
¼ cup fish sauce  
2 tablespoons sugar

**Optional garnishes:**

1 tablespoon ground roasted minced sweet rice  
¼ cup minced fresh cilantro  
½ sliced green onions (scallions) and cilantro for garnish

**Method:**

Clean geoduck clam and use neck portion only reserving other portion for another use. Rinse carefully to remove sand and skin. Cut off the very tip of the neck and slice open lengthwise. Slice neck portion into thin slices. Marinate geoduck slices in cornstarch and white wine, garlic and ginger. Heat frying pan, add oil. Sauté geoduck quickly and remove. Set aside. Prepare all other ingredients and sauce. Combine geoduck slices with sliced vegetables and toss with dressing just before serving. Garnish with sliced green onions (scallions) and cilantro.