

Stuffed Steamed Clams Recipe

(Korean Recipes)

Ingredients: Serves 4

4 fresh large clams or 500g regular clams, scrubbed with a brush and soaked in lightly salted water for 20 minutes

¼ cup water

1 clove garlic, minced

¼ teaspoon sesame oil

¼ teaspoon sugar

¼ teaspoon ground white pepper

1 hard boiled egg, shelled, yolk and white separated

½ teaspoon minced parsley, to garnish

½ red chili, de-seeded and minced, to garnish (optional)

Method:

Place the fresh clams and water in a pot and bring to a boil. Cook, stirring several times, until the clams start to open, about 7 minutes. Turn off the heat and drain the clams, reserving the clam juice. Strain the juice thoroughly to remove any sand or grit, and reserve 1 to 2 tablespoons of the juice. Remove the clam meat from their shells, discarding the small muscle and keeping the larger clam shells. Mince the large clam meat, but leave the meat from the smaller clams whole. Place all the meat in a bowl and mix with the garlic, sesame oil, sugar and pepper. Press the egg white through a coarse sieve. Set aside, then repeat with the egg yolk. Place the sieved egg white and yolk into the large clam shells, or onto small saucers, then top with the clam meat. Heat the reserved clam juice and drizzle over the meat. Garnish with the parsley and chili and serve.

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