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# Steamed Clams

Total time: 35 min Yield: 4 Servings

## Ingredients

2 lb clams  
3 Tbsp canola oil  
salt  
pepper  
1 cup beer  
3 clove garlic (sliced)  
2 Tbsp butter  
1/4 cup basil leaves (torn)  
pinch chili flakes (optional)

Prep Time: 20 min Cooking Time: 15 min Total Time: 35 min

## Instructions

Wash clams. Heat a large pot on medium high heat. Add oil and clams, season with salt and pepper. Sauté for a few minutes. Add garlic and cook for 3 minutes. Next add beer, butter, basil and chili flakes if you want some heat. Cover the pot and steam for about 5 to 8 minutes, or until the clams open up.

## Recipe brought to you by:

Chef Maka Kwon