
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