



Japanese Steamed Manila Clams

Entrée

Source: Hiroko Sugiyama of Taylor Shellfish Farms

for Thanksgiving

Ingredients:

- 2 pounds manila clams
- 2 cloves garlic, minced
- ½ cup Sake
- 1 inch unpeeled fresh ginger, julienned
- 3 green onions, sliced thin diagonally

Method:

1. Scrub clams three times under running water. Drain.
2. Place clams in a pan.
3. Scatter garlic, ginger, and green onions over the clams.
4. Pour in the Sake.
5. Cover pan with a lid and cook over high heat.
6. Listen for the "click, click" sound that indicates the clams have started to open. Turn off the heat when you hear the sound.
7. Remove clams from pan and serve them in a big communal bowl or individual bowls.