

# DRUNKEN CLAMS WITH RAMEN

Makes 4 servings

## Ingredients

4 servings dried ramen noodles  
vegetable oil  
2 TBS minced fresh ginger  
4 garlic cloves, sliced thin  
2-3 jalapenos or Thai red chiles  
2 TBS low sodium soy sauce  
1 C sake or other dry rice wine  
1/4 C sesame oil  
2-4 TBS oyster sauce  
1 bunch scallions, ends trimmed and thinly sliced  
optional red pepper flakes  
3-4lb clams, scrubbed - 8-12 clams per serving is perfect if possible

## Directions

1. Cook ramen according to package directions. Once the ramen is cooked, use tongs to remove them from the water and place them in a separate bowl. Reserve the water for the clam broth.
2. In a large heavy bottomed Dutch oven, heat about 2 TBS oil over medium and then add the ginger, garlic and peppers. Sauté for a few minutes until everything starts to smell really fragrant, then add in the soy sauce, wine, oil, 2 TBS oyster sauce and 1 cup of the reserved ramen liquid. Stir the sauce around, then add the clams, raise the heat to medium-high and cover the pot. Cook for 5-8 minutes, or until all the clams open. If any clams refuse to open, transfer them to a separate bowl and use the butt end of a knife or something heavy to knock on the clam. Sometimes they open and are good to go, other times you might have a dud and need to throw it out.
3. Taste the broth. Add more oyster sauce if you need more flavor or add more ramen water if its too salty. Portion out the ramen into shallow bowls, then ladle to clams and broth over the ramen. Serve immediately with scallions garnished over the top.



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