

Drunken Quahogs with Ramen Noodles

Ingredients (makes 4 servings)

- 3-4 pounds of quahogs (8-12 clams per serving)
- vegetable oil
- 2 tablespoons minced ginger
- 4 garlic cloves, sliced thin
- 2-3 jalapenos or Thai red chiles
- 2 tablespoons low sodium soy sauce
- 1 cup sake or other dry rice wine
- 1/4 cup sesame oil
- 2-4 tablespoons oyster sauce
- 1 bunch scallions, ends trimmed and thinly sliced
- optional red pepper flakes

Directions

1. Start by scrubbing the quahogs to remove any seaweed, debris and sand that's still on them. Rinse the quahogs under cold water in a strainer.
2. Be sure to pick out any quahogs with shells that are already open or cracked, and set these aside as bait for your next fishing trip.
3. Next you'll want to make your ramen. Cook the ramen according to package directions. Once the ramen is cooked, use tongs to remove the ramen from the water and place the ramen in a separate bowl. Don't throw out the water you used to cook the Ramen! Reserve the water for the clam broth. (continued on next page....)




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4. In a large heavy bottomed Dutch oven, heat about 2 TBS vegetable oil over medium heat and then add the ginger, garlic and peppers. Sautee 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.

5. Stir the sauce around, then add the quahogs, raise the heat to medium-high, and cover the pot. Cook for 5-8 minutes, or until all the quahogs open. If any quahogs refuse to open, transfer them to a separate bowl and use the butt end of a knife or something heavy to knock on the quahog. Sometimes they open and are good to go, other times you might have a dud and need to throw it out.

6. Once the quahogs have opened (which means the quahogs are done cooking) taste the broth. If it's too salty, then add more of the ramen water, and if it's not salty enough or lacking flavor, then add a bit more oyster sauce (or soy sauce).

7. Portion out the ramen into shallow bowls, then ladle the quahogs and broth over the ramen.

8. Serve immediately with scallions garnished over the top. You can also throw in a few pinches of red pepper flakes for extra flavor and spice. The result is a flavor bomb in a bowl.