

Clam Ramen

Ingredients

2 lb Manila Clams
1 lb Ramen Noodles
10 c Water
4 Konbu Squares (5 cm)
1 c Sake
5 clv Garlic (minced)
4 t Soy Sauce
2 T Kosher Salt
3 T Butter
3 Green Onions (thinly sliced)
8 oz Spinach
4 oz Aosa Seaweed

Instructions

1. In a container soak the konbu in 10 cups of water to make dashi. Meanwhile, in a large bowl filled with cool water add 1 tablespoon salt and soak the clams for 30 minutes to remove the slime and sand.
2. After 30 minutes drain clams into a colander and rinse off the saltiness. Cover with a damp paper towel and let them sit for 3 hours in the refrigerator.
3. Right before cooking clams, rub the shells together while rinsing with fresh water.
4. In a large pot add sake and turn on the heat to medium to cook off the alcohol, 1-2 minutes. Once the alcohol has cooked off reduce heat to low then add the konbu dashi, clams, and garlic.
5. Slowly cooking on very low heat will release the

Clam Ramen

delicious flavors of the clams and konbu. Skim off any scum that rises to the surface. Once it begins to boil, remove the konbu.

6. Set a medium pot filled with water onto a burner on high heat. Once water starts boiling add spinach and quickly cook for one minute. Strain spinach and set aside. 7. Add ramen noodles to the same pot and cook according to package instructions. Once cooked drain into a colander and rinse with cool water. Divide noodles into 4 soup bowls.

6. Once one clam shell has opened, add butter, turn off the heat, cover with a lid, and steam for 4 minutes. This will prevent the clams from becoming overcooked.

7. After 4 minutes, open the lid and add soy sauce

Clam Ramen

and 1 tablespoon salt. Taste and adjust the flavor with salt.

8. Top bowls with clams and spinach, then garnish with green onions and seaweed. Strain the soup and ladle into each bowl. Serve immediately.