



Beer Clams

NIBBLEDISH CONTRIBUTOR

Ingredients

clams (700g or 1.5lbs for 2 people)
1 can - beer
2 diced - Cayenne chili peppers (or equivalent)
3 cloves of diced garlic
4 slices of ginger
1/2 cup chicken stock or broth
black pepper
chopped cilantro

Instructions

1. Heat oil on medium-high heat. Saute ginger and garlic for a minute. Careful not to burn the garlic
 2. Add in Cayenne peppers and stir for a minute until the aroma comes out
 3. Add in clams and stir for a minute or two
 4. Add in chicken broth and beer. Sprinkle the black pepper and cilantro over the clams
 5. Cover with a lid and bring the heat down to medium-low. Let it simmer for 7 to 10 minutes or until all of the shells are opened.
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