



# 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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