



Clams miso soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 cups of dashi stock
- 20 clams, washed and scrubbed
- 3 tablespoons of miso paste

Instructions

1. Discard clams which are open and soak them overnight in salty water (2 cups of water and 2 teaspoons of salt).
2. Drain clams and put them in a pot, pour in dashi and simmer until clams open.
3. Skim off foam from the surface.
4. Add miso paste, mix gently to dissolve it in the soup.
5. Serve.