

Steamed Clams in Butter and Sake

Savannah · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

25 mins

Description

This recipe is the best for seafood lovers Clams are steamed with sake and mirin and a bit of green onion in this Japanese way of preparation My husband likes it so much

Ingredients

- - 1 ¼ pounds clams in shell
- scrubbed - 4 teaspoons sake - 4 teaspoons mirin (Japanese sweet wine) - 2 teaspoons rice wine vinegar - 3 tablespoons unsalted butter - 1 green onion
- chopped - 1 teaspoon soy sauce

Instructions

1. Scrub and rinse clams. Soak in a large bowl of cold water for 5 minutes. Drain thoroughly. Heat a wok or large saucepan over high heat. Quickly add sake
2. mirin and rice wine vinegar. Add clams; cover and cook until clams open
3. 3 to 4 minutes. Discard any that do not open. Remove any scum that forms on the surface using a spoon or paper towel. Stir in butter
4. green onion
5. and soy sauce
6. tossing to coat clams as butter melts. Arrange clams on a serving plate; drizzle sauce over top. Serve immediately.