

# MALAYSIAN BLACK PEPPER CLAMS

F EASY

Last Modified: 12/02/2016

PREP: 10 Min  
COOK: 20 Min  
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Pounds	Small Sized Clams (NOT Stewers)	Washed
OR			
5	Pounds	Mussels (Beards Removed)	Washed
1	4 Inch	Piece Fresh Ginger (Peeled)	Grated
2	Tsp	Coarse Kosher Salt (For Pureeing)	
1/4	Cup	Garlic	Chopped
1 1/2	Tbsp	Fresh Coarse Ground Black Pepper	
1/4	Cup	Dark Soy Sauce (Lee Kum Kee)	
3	Tbsp	Canola Oil	
6	Pats	Unsalted Butter	Cold
2/3	Cup	Water	
1	Bunch	Fresh Thai Basil Leaves	Fine Chop
OR			
1	Bunch	Fresh Coriander Leaves (Cilantro)	Fine Chop
OR			
1	Bunch	Fresh Mint Leaves	Fine Chop
OR			
1	Bunch	Mixture Of All 3	Fine Chop

## PEPPER SAUCE

3	Whole	Limes	Juiced
4	Tsp	Oyster Sauce (Lee Kum Kee Premium)	
1/2	Cup	Coconut Palm Sugar (Madhava)	Grated
SUBSTITUTE (IF NECESSARY)			
8	Tbsp	Light Brown Sugar (OK - Not As Good)	
1 1/2	Tbsp	Fresh Coarse Ground Black Pepper	

## PREPARATION

<b>FACTOID</b>	This dish extremely tasty, is quick to make, less than 30 minutes start to finish and is actually good for you.
<b>TOOLS</b>	1) Large Mixing Bowl 2) 2 - Small Mixing Bowls 3) Large Stainless Steel Skillet & Lid
<b>PREP</b>	<b>DISH</b> 1) Peel and grate the Ginger and set it aside. 2) Puree the Garlic Coves with coarse Salt and set them aside (see Step #1).
<b>PREP</b>	<b>PEPPER SAUCE</b> 1) Grate the Coconut Palm Sugar and set it aside.
<b>1</b>	Place the Garlic on the cutting board, using the side of your Chef's Knife, and using the Kosher Salt as a grinder, puree the Garlic and set aside

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<b>2</b>	Rinse the Clams or Mussels - Any that are open, squeeze once to see if it will close - If it doesn't close, it is dead - DISCARD. Remove the beards from the Mussels if using. "Spit" the Clams by running cold water over them for several minutes to flush any sand & grit away.
<b>3</b>	In a small bowl, make the Pepper Sauce by juicing the Limes. Add the Oyster Sauce and Coarse Ground Black Pepper. Add the Palm Sugar and mix until completely dissolved.
<b>4</b>	In a large shallow pan over medium heat, add in the Olive Oil and heat until shimmering. Add the Garlic and saute until just starting to turn color. Add in the Ginger and saute lightly. Add in the Coarse Ground Black Pepper and saute lightly.
<b>5</b>	Increase the heat to high. Add in the Clams and stir to coat with the oily mixture. Add in the water along the side, being careful to not wash the oily mix off of the Clams. Bring to a boil and cook until the Clams are open (3 to 5 minutes).
<b>6</b>	Once the Clams open, pour the Pepper Sauce mixture evenly over the Clams and stir until they are coated. Cook until it tastes good to you. As it cooks, it will become saltier and saltier, so don't wait too long. Discard any Clams that have not opened. Remove from the heat, spread the Butter Pats around in the Clam Juices and allow to melt.
<b>7</b>	Meanwhile strip the leaves off of the Basil and / or Cilantro and / or Mint and / or any other green leafy Herb you really like (Parsley, etc.) off of their stems and very coarsely chop. Mix into the Clams. You may freely mix any or all of the fresh Herb Leaves.
<b>SERVE</b>	Divide equally between 4 heated dinner plates, Ladle each generously with the Sauce.
<b>OPTION</b>	A VERY special touch is to also serve a platter of nice Crusty Bread coated on one side with Extra Virgin Olive Oil on the table for soaking up any extra Sauce on your plate.