

## **Fried Sea Clams with Beer Recipe**

**Ingredients:** Serves 2

300 g sea clams  
250 cc beer  
2 cloves garlic, peeled  
1 piece hot red chili pepper  
1 small piece ginger, peeled

**Method:**

Slice garlic, hot chili pepper and ginger. Heat oil in a frying pan until hot and stir-fry garlic slices, hot chili pepper and ginger until aromatic. Stir in sea clams and add beer to boil, covered. Keep boiling until all sea clams are cooked or when they are all opened up. Do not cook for too long. Serve.

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