



RASA MALAYSIA
easy delicious recipes

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RAZOR CLAM

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Razor Clam - garlic butter razor clams is one of the best **razor clam recipes**. Learn how to clean razor clam and cooking with this easy recipe.



RAZOR CLAM RECIPES

I love razor clam. They are so delicious, sweet and one of my favorite clams ever!

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There are many ways of cooking the clams. The clams can be steamed, baked, broiled in their shell.

The meat can be breaded and deep-fried or eaten raw in ceviche.

There are two types of razor clams: Pacific razor clam and Atlantic razor clam. The main difference is in the shape.

The Atlantic specie are oblong in shape, average 6 inches in length, resembling a straight razor and long rectangle in shape.

Pacific razor clams are rounder, shorter and egg-shaped. They are mostly found in Washington and Oregon.

They are increasing popular these days. You can often find them on the menu of fine dining restaurants whenever they are in season.



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WHEN IS RAZOR CLAM SEASON?

In the west coast of the United States, these clams are mostly found in Washington state.

The clam digging season starts in end of October to end of December.

No digging is allowed before noon during digs in October, November and December where low tide occurs in the afternoon or evening.

If you live in Washington, you should try clamming this season. [Check out this website](#) for more information.

HOW TO CLEAN RAZOR CLAM?

To get rid of the sands, here are the step-by-step:

- Add salt to a big container of cold water.
- Soak the clams in the cold water. Make sure the water covers the clams.
- Set aside for 30 minutes.
- Drain the water and rinse the clams with cold running water.
- Transfer the clams to a colander and drain the excess water.



HOW TO COOK RAZOR CLAMS?

In this recipe, I cooked the clams using a cast-iron skillet on the stove top. I made a garlic butter and pepper sauce, which is absolutely delicious!

For the best results, make sure that the cast-iron skillet is very hot so the clams sizzle and cooked in a flash on the stove top.

Just spoon over the garlic butter pepper sauce on the clams and you will have a restaurant quality recipe!



HOW MANY CALORIES PER SERVING?

This recipe is only 134 calories per serving.

WHAT TO SERVE WITH THIS RECIPE?

Serve this dish with other seafood dishes. For a seafood dinner, I recommend the following recipes.



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YIELD: 3 PEOPLE

RAZOR CLAM

Razor Clam - garlic butter razor clams is one of the best razor clam recipes. Learn how to clean razor clam and cooking with this easy recipe.



PRINT

PREP TIME

10 minutes

COOK TIME

5 minutes

TOTAL TIME

15 minutes

INGREDIENTS

- 1 1/2 lbs razor clams or Manila clams
- 3 tablespoons unsalted butter, melted
- 3 cloves garlic, finely minced
- 1/2 teaspoon black pepper corn, pounded and chopped coarsely
- 2 stalks scallion, cut into small rounds
- 1 tablespoons vegetable oil

INSTRUCTIONS

1. Add salt to a big container of cold water. Soak the razor clams in the cold water. Make sure the water covers the clams. Set aside for 30 minutes. Drain the water and rinse the razor clams with cold running water. Transfer

them to a colander and drain the excess water. Set aside.

2. Heat up the butter in a microwave, for about 20-30 second, until completely melted. Add the garlic, black pepper and scallion. Stir to combine well.



3. Heat up a cast-iron skillet on high heat on stove top. When the skillet is very hot, add the vegetable oil. Arrange the razor clams on the skillet, in one layer. Cook on high heat until the razor clam shells are open. You may cover the cast-iron skillet with a cover to help cooking the razor clams. Spoon the garlic butter mixture on each open razor clam. Turn off the heat and

serve immediately.



NOTES

You can buy razor clams in Asian supermarkets or seafood stores when they are in season. You can also make this recipe with Manila clams or little neck clams.

Nutrition Information

Serving Size 3 people

Amount Per Serving

Calories 134

Total Fat 12g

Saturated Fat 8g

Cholesterol 30mg

Sodium 156mg

Carbohydrates 2g

Fiber 1g

Sugar 1g

Protein 4g

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COMMENTS

mikey

at

Rasa, most people in the northwest remove the clams from the shells to clean and remove the lungs and stomach before cooking. It would be hard to make sure are the sand was out if you did not. I leave mine in a seawater in the cooler for 24 hours. The necks will stretch out incredibly and will not be nearly as tough. I think this recipe would be great with those also especially if the larger clams are cut into smaller pieces. The shells do make a great visual affect and I am definitely going to do this recipe. It looks very yummy !

REPLY

Admin

at

Thanks for your information. For Asians, we eat everything with shell on.

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