

# How to Make Surf Clam Curry

Surf clam stock makes the curry even more delicious! If you cook the clams for too long they become hard so it's best to add them in at the last second!

## 【Ingredients】

- 4 Surf Clams (ホッキ貝・Hokkigai)
- 2 Medium Potatoes (じゃがいも・Jagaimo)
- 1 Medium Carrot (にんじん・Ninjin)
- 1 Medium Onion (玉ねぎ・Tamanegi)
- Oil (as needed) (油・Abura)
- Curry Roux (according to box instructions) (カレールー・Kare-Ru-)
- 600cc Water (水・Mizu)
- Rice (米・Kome)

## 【How to Make】

1. Prepare the surf clams as shown on the next page.
2. Cut and peel the potatoes, carrots, and onions in any style you like.
3. Put a pot on the stove and turn on the heat. Fry the clams in a little bit of oil, and take them out quickly to prevent overcooking them.
4. In the same pot, add the vegetables and water and turn heat to a simmer.
5. Add the curry roux and turn off the heat. Then add in the surf clams and mix gently. Put lid on the pot and let it steam for a little bit.
6. Pour curry over or beside rice in desired portions.



During periods when meat was still precious and expensive, people would use surf clams as a substitute for meat in their curry. Saury has also been used instead of meat as well. Because of their deliciousness, surf clams are still used in curry in seaside areas.

# Preparing Surf Clams (check surf clam rice for suggestions)

*Rice, tempura, sashimi, pickled, fried... surf clams can be used in various dishes! No matter what dish you cook, preparation is essential.*

1. Insert knife in the crevice where the clam's siphon sticks out (水管). Run blade alongside the crevice on each side to loosen the shell. Then twist the knife gently to pop it open. Once open, remove the meat from inside the shell.
2. Once you remove the meat, cut off the siphon with a knife, and remove the black part around the mantle, as well as the digestive organ (transparent rod-shaped object) by hand. Separate the meat from the mantle.
3. Run a knife along the underside of the meat, take out the internal organs, and cut it in half. Rinse thoroughly with water, then cut in half again then and into vertical pieces. (If you cut it horizontally, the meat will curl up.)

