

# CRISPY THAI COLLARD GREEN SALAD

## CRISPY MANILA CLAMS, BREAKFAST & DAIKON RADISH, PECANS, CHICHARRÓN AND RICE NOODLES

### STEAMED MANILLA CLAMS

#### INGREDIENTS

Boiling Water  
36 each Manila Clams

#### DIRECTIONS

- Place clams into boiling water.
- Cook for 2-3 minutes or until clams open up.
- Drain and place on to sheet pan.
- Place into freezer for 5-7 minutes until they cool down so you are able to handle. Remove from freezer and place clam meat into bowl.
- Reserve.

### BUTTERMILK EGG BATTER

#### INGREDIENTS

1 cup Buttermilk  
2 Whole Eggs  
2 T. Fish Sauce or Tamari  
2 T. Green Curry Paste  
1 T. CKG Raging Cajun Spice  
1 T. CKG Fried Chicken Seasoning

#### DIRECTIONS

- Combine all ingredients into a bowl and mix together well.
- Reserve.

### BUTTERMILK EGG BATTERED CLAMS

#### INGREDIENTS

36 Clams, par cooked  
1 batch Buttermilk Egg Batter

#### DIRECTIONS

- Add clams to batter.
- Mix gently.
- Reserve.

### DREDGE

#### INGREDIENTS

1 cup Self Rising Flour  
½ cup Cornstarch  
½ cup Rice Flour  
2 T. CKG Fried Chicken Seasoning  
2 T. CKG Raging Cajun Spice

#### DIRECTIONS

Mix together well.  
Reserve.

### PRE-DREDGE CLAMS

#### DIRECTIONS

- Preheat fryer to 375°F.
- Remove clams from batter and toss into dredge, mixing together well.
- Remove clams from dredge and place onto a wire rack; allow to dry out for 1-2 minutes.
- Place clams into fryer. (Do not overcrowd).
- Fry for 30 seconds.
- Pull up and reserve until ready to serve.
- Drop back down into the fryer and cook for 1 minute.
- Remove clams and place them into a bowl.
- Season with CKG Raging Cajun and toss lightly.
- Immediately plate once cooked.

### THAI COLLARD DRESSING

#### INGREDIENTS

4 oz. Dried Shrimp Paste in miso oil  
¼ cup Lime Juice  
¼ cup Palm Sugar  
¼ cup Fish Sauce  
4 Garlic Cloves  
1 each sliced Lemongrass, pounded and minced thin  
2 Thai Bird Chilis  
10 Thai Basil Leaves  
10 Mint Leaves  
½ bunch Cilantro

#### DIRECTIONS

Place all ingredients into a blender and puree until smooth. Remove from blender and reserve.

### THAI COLLARD SALAD

#### INGREDIENTS

4 cups Chiffonade Collard Greens  
1 cup Chiffonade Breakfast Radish Greens  
1 cup Julienne Red Onion  
1 cup Halved Heirloom Cherry Tomatoes  
2 cups Spiralized Daikon Radish  
16 Thai Basil Leaves  
½ bunch Picked Cilantro Leaves  
16 Mint Leaves  
½ cup Crushed Toasted Pecans  
1 cup crushed chicharrón  
1 cup crushed Rice Noodles  
1 cup Sliced Breakfast Radish  
1 cup Dried Shrimp  
1 cup Thai Collard Dressing

#### DIRECTIONS

- Place all ingredients into a bowl and mix together gently.

#### GARNISH

½ cup Crushed Toasted Peanuts or Pecans  
½ cup crushed chicharrón  
½ cup crushed Rice Noodles  
½ cup Sliced Breakfast Radish

#### DIRECTIONS

- Place Collard Salad in the center of the bowl.
- Place crispy clams around the outside of the salad.
- Place additional garnishes over the salad: Peanuts, chicharrón, rice noodles, and sliced radish.
- Place a lime wedge on the side of the bowl.