



## 3-Ingredient Kogai-Ajitsuke Dip

01-Jul-2018

Level: Easy

Serves: 5

Prep Time: 15 minutes

Cooking Time: -

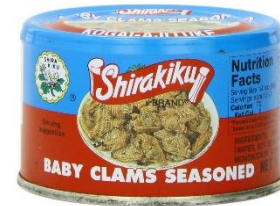


### Dip:

- 1 (6 oz.) can Shirakiku Brand® Kogai-Ajitsuke (Japanese seasoned baby clams)
- 1 (8 oz.) brick cream cheese, softened
- 2 stalks green onion, finely chopped

### Dipping Options:

Cut fresh vegetables (i.e. carrot sticks, celery sticks) OR  
Thick, ridged salted potato chips (original flavor)



1. Open the can of kogai-ajitsuke. Pour all contents within the can into a small mixing bowl topped with a strainer, separating and draining the clams from the liquid (teriyaki marinade). Do not throw away the liquid, reserve it on the side to add to the dip later.
2. In a medium mixing bowl, mix the drained clams, softened cream cheese, and chopped green onions with a fork. Add 1 tsp. of the reserved liquid (teriyaki marinade) and mix well. Taste. Add more liquid (teriyaki marinade) 1 tsp. at a time until desired flavor is reached. (I normally add a total of 2 tsp. reserved liquid). Mix ingredients well.
3. Cover with clear plastic wrap and refrigerate until ready to serve.
4. Serve dip with cut fresh vegetables or thick, ridged salted potato chips.

### Notes:

- The 6 oz. can Shirakiku Brand® Kogai-Ajitsuke can be found at Walmart, Don Quijote, or Longs Drugs/CVS stores.