

Stir-Fried Clams Recipe

Ingredients: Serves 4

450g clams
1 clove garlic (crushed)
½ tablespoon ginger shreds
1 tablespoon scallion sections

Seasonings:

1 tablespoon wine
½ tablespoon soy sauce
½ teaspoon sugar
a pinch of pepper
a little of cornstarch paste

Method:

Soak clams in light salty water (½ teaspoon of salt with 1 cup of water) for 1-2 hours to remove the sands from clams. Rinse it clean and then drain. Heat 2 tablespoons of oil to fry ginger and garlic until fragrant, add clams in. Sprinkle wine, soy sauce, sugar and ⅓ cup of water, cover the lid and cook over medium-low heat for about 40-50 seconds (you may see the steam come out from wok). When the clams' shell are opened, mix them lightly with scallion. Add pepper and thicken with cornstarch paste. Mix again and serve immediately.

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