Steamed Clams with Thai Basil and Chiles

Ingredients

1 T Vegetable Oil
4 clv Garlic (chopped)
2 t Serrano Chile (minced)
1/3 c White Wine
1 T Fish Sauce
1 t Sugar
2 t Oyster Sauce
1/2 t Ground Black Pepper
3 lb Littleneck Clams (scrubbed)
1 c Thai Basil (chopped)

Instructions

1.Heat oil in a large skillet over medium-high heat. Add garlic; saute for 1 minute or until golden.
2.Add chile; saute 10 seconds. Stir in wine then fish sauce, sugar, oyster sauce, and pepper. Bring to a boil.
3.Add clams; cover and cook 7 minutes or until shells open. Add basil; cover and cook for 1 minute.
4.Discard any unopened shells. Remove clams from pan with a slotted spoon. Serve with pan sauce.