

Clams with Black Bean Sauce

Ingredients

8 c Water
30 Clams (scrubbed)
2/3 c Chicken Stock
1 1/2 T Oyster Sauce
1 1/2 t Dark Soy Sauce
1 t Sesame Oil
1 T Cornstarch
1 t Sugar
3 T Vegetable Oil
2 T Ginger (peeled and shredded)
2 T Garlic (minced)
3 T Black Bean Sauce
2 Green Onions (sliced)
1/4 c Cilantro Leaves (chopped)
0 ds White Pepper

Instructions

1. In a large wok set over high, bring the water to a boil.
2. Add the clams and allow the water to return to a boil. This will take 4 to 5 minutes. The clams will begin to open. Move them about with a heat-proof spatula to help the process along. As the clams open, remove them to a waiting dish to prevent them from becoming tough. Continue until all of the clams have opened (discard any that do not open). Set the clams aside. Discard the water and wash and dry the wok and spatula and reserve.
3. To make the sauce, in a small bowl, whisk together the chicken stock, oyster sauce, soy sauce, sesame oil, cornstarch, sugar and pepper. Set aside.
4. Heat the wok over high for 40 seconds. Add the

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oil and, using the heat-proof spatula, coat the wok with the oil. When a wisp of white smoke appears, add the ginger, garlic and black bean sauce, then stir to mix well for about 1 minute, or until the garlic releases its fragrance.

5. Add the clams and stir to mix for 2 minutes. Make a well in the center of the clams. Stir the sauce, then pour it into the well. Stir constantly for about 2 minutes, or until the sauce thickens and the clams are thoroughly coated with the sauce.

6. Turn off the heat and transfer to a heated dish. Sprinkle with the cilantro and green onions.