

## Basil Clams Recipe

### Ingredients:

2/3 lb clams  
5 stalks basil  
2 chili peppers  
3 cloves garlic  
2 slices ginger

### Seasonings:

1 tablespoon cooking wine  
2 tablespoons soy sauce  
1/2 tablespoon sugar  
1/4 teaspoon salt

### Method:

Rinse basil well and discard the stems. Cut chili peppers into slices. Remove skin from garlic and chop finely. Heat 2 tablespoons cooking oil to stir-fry minced garlic, ginger slices and chili peppers until fragrant, then add clams and fry until done. Season with all seasonings to taste. Add basil and stir until evenly mixed. Remove and serve.

**Note:** Soak clams in salt water to enable them to eject dirt after purchasing them from the market. Do not add too much water, just enough to cover the clams. Clams release water easily when fried. Stir-fry over high heat rapidly. Remove immediately when the clams open, as cooking too long makes the clam meat shrink.

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