

## Fermented Beans Oyster Recipe

### Ingredients:

2/3 lb fresh oysters

1 leek

1 tablespoon minced garlic

3 tablespoons dried fermented black beans (rinse quickly in water to retain its distinctive taste)

### Seasonings:

1 tablespoon cooking wine

2 tablespoons soy sauce

1/2 teaspoon sugar

Pepper as needed

1 tablespoon cornstarch water

### Method:

Add salt to remove stickiness when washing the oysters. Rub lightly, as oysters break easily.

Rinse and drain. Bring 3 cups water in a pot to a boil. Blanch oysters quickly, remove and soak in cold water. Rinse leek, cut into small sections, stir-fry garlic and beans with 2 tablespoons oil until fragrant, add leek, mix well, add all seasonings and oyster, cook until flavor is absorbed. Remove to plate when liquid is thick and sticky. Serve.

Note: Fresh oysters give up their water during blanching and frying. This prevents the dish from being too soggy. Seasonings should be thoroughly mixed so that they can be added all at once to prevent the oyster from shrinking through over-cooking.

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