

Salted Clams Recipe

Ingredients:

1½ lbs freshwater clams
3 cloves garlic
1 fresh chili pepper
2 stalks basil

Seasonings:

½ tablespoon cooking wine
3 tablespoons soy sauce
½ tablespoon sugar

Method:

Soak clams in water, adding 1 tablespoon vinegar, to spew out sand. Blanch clams in boiling water over low heat. Remove clams as soon as shells open; place in large bowl. Smash garlic, slice chili pepper diagonally, add to clams. Add seasonings, mix well, marinate for 2 hours or until sauce flavor is absorbed. Stir in basil leaves and serve. Small clams are fresh water clams. Do not overcook clams, otherwise, the texture will be tough. When marinating, stir clams occasionally.

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