

## Stir-Fried Manila Clams Recipe

### Ingredients:

5/6 lb Manila clams

4 cloves garlic

2 stalks basil leaves

### Seasonings:

2 tablespoons oyster sauce (or soy sauce)

1 tablespoon cooking wine

1 teaspoon sugar

pepper as needed

### Method:

Let clams stand in salt water to allow them to eject any dirt first. 1.3 lbs of Manila clams needs 1 tablespoon of salt, do not add too much water. Rinse well and remove. Stir-fry garlic with 2 tablespoons oil in wok, add clams and drizzle 1 tablespoon cooking wine over, stir until done. Add remaining seasonings when clams open. Add basil, stir until evenly mixed. Remove and serve.

Note: Any similar clam, oyster or mussel can be cooked in the same way.

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