

## Clams With Black Bean Sauce

1 ½ pounds littleneck clams  
2 tablespoons preserved salted black beans, put in a small amount of water and mashed with a spoon  
2 tablespoons chili sauce  
1 teaspoon garlic, minced  
1 teaspoon ginger, minced  
½ cup chicken broth  
1 tablespoon light soy sauce  
1 tablespoon Chinese rice wine  
1 ½ tablespoon olive or vegetable oil  
2-3 green onions, finely chopped into 2" strips  
1 teaspoon cornstarch mixed with water

Clean the clams and discard the ones that do not close when you tap them. Combine the black beans, chili sauce, garlic and ginger in a bowl and set aside.

Boil 3 cups of water in a wok or pan and cook the clams [covered] for about 5-7 minutes or until the clams are opened. Discard the ones that do not open. Remove the clams from your pan and drain the liquid.

Heat up the oil in your wok and add the ingredients from the bowl. Stir for about 2 minutes. Add the chicken broth, soy sauce and rice wine and bring to a boil. Turn down the heat. Add the clams and stir until the clams are covered in the sauce. Add the onions and stir. Add cornstarch and cook until the sauce thickens.