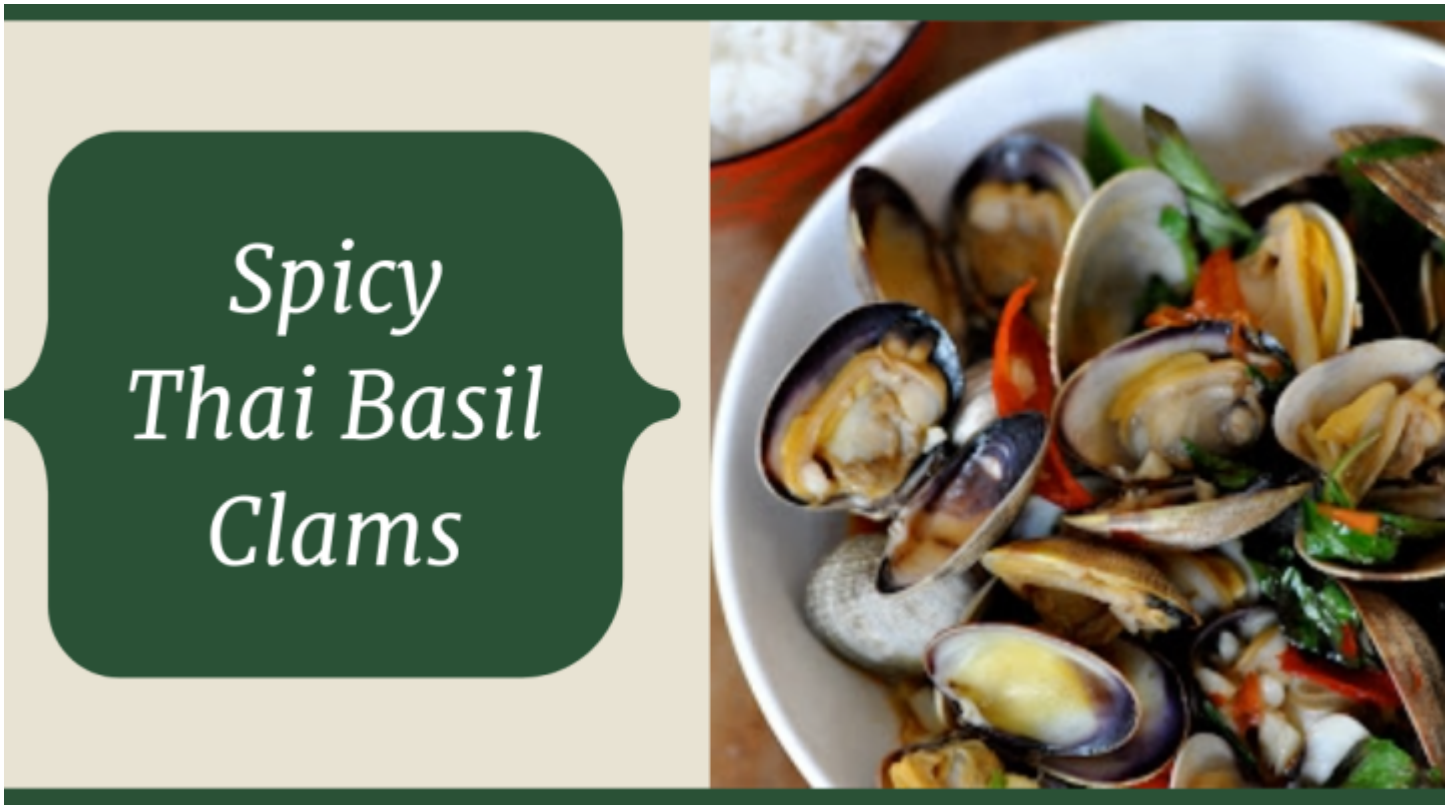



# Spicy Thai Basil Clams

15 min
CA
WA
6-8

## Ingredients

3 pounds Manila clams
1 tablespoon peanut oil
6 cloves garlic, diced
1 thumb ginger, diced
8 Thai bird chilies, halved and de-seeded
2 tablespoons Chinese rice wine
2 teaspoons sugar
1 tablespoon fish sauce
1 tablespoon chili bean sauce
1 ½ cup basil, chopped

Steamed rice to serve

Scrub and rinse clams.
Combine rice wine, sugar, fish sauce, and chili bean sauce into a small bowl.

Heat oil in wok. Stir-fry garlic, ginger, and chili peppers for a minute or two over medium heat, then stir in sauce. Raise heat to high and add clams. Cover and cook until clams open, several minutes.
When clams have opened, remove from heat and stir in basil.

Serve immediately with steamed rice.

Species Group
Clams, Mussels, Oysters