

### **Minterbrook Clams In Bean Sauce**

- 2 dozen clams
- 3 Tbsp ginger, finely chopped
- 1 Tbsp sesame oil
- 1 Tbsp oyster sauce
- sliced scallions
- 4 - 8 clove garlic, finely chopped
- 2 Tbps olive oil
- 1 cup dry white wine
- 2 - 3 Tbsp black bean paste



In a skillet with a lid, quickly saute garlic and ginger in oils. Add oyster sauce, black bean paste and wine. Stir to mix. When mixture is boiling, add cleaned clams. Cover until cooked. Serve in bowls with scallions to garnish.

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