
Easy Black Bean Clams

Description

These Easy Black Bean Clams are bursting with flavors from garlic, ginger, cilantro and oyster sauce, creating a savory dish that's perfect on its own. Chef Grant's favorite way to enjoy it is as a topping for hot udon, soba or somen noodles for an extra layer of deliciousness!

Total time: 25 min Yield: 2 servings

Ingredients

2 Tbsp salad oil
½ cup rehydrated black beans (whole or smashed)
2 Tbsp garlic (chopped)
1 Tbsp ginger (minced)
1 Tbsp cilantro roots and stems (minced)
¼ cup green onions (chopped)
1 Tbsp sugar
2 Tbsp oyster sauce
1 cup fish stock or dashi
1 lb short neck clams (cleaned)
potato starch slurry or egg yolk (as needed)

Prep Time: 5 min Cooking Time: 20 min Total Time: 25 min

Instructions

Heat a medium sized sauté pan on high and add in the oil, black beans, garlic, ginger, cilantro and green onions; let them sit until they start to bubble. Add in sugar, oyster sauce, dashi and clams. Mix well and turn the heat to high. Place a lid on the pan and allow the clams to cook just until the start to open (about 1 to 2 minutes.)

Thicken with potato starch slurry or egg yolk.

Chefs note: If you are using egg yolk, make sure the heat is off and stir well to allow the egg yolk to slowly cook and thicken into a smooth sauce. If the heat is on, or not stirred well, the egg yolk will turn into scrambled eggs and not properly thicken the sauce.

Recipe brought to you by:

Chef Grant Sato