



Recipe created exclusively for Tsingtao Beer by Chinese Master Chef Martin Yan

Steamed Clams in Garlic Beer Sauce

2 tablespoons butter	3 tablespoons black bean sauce
2 teaspoons minced garlic	1 tablespoon rice vinegar
1 shallot, minced	1 teaspoon sugar
1 green chile, thinly sliced	2 pounds clams, scrubbed
1 cup Tsingtao Pure Draft beer	1 teaspoon minced cilantro

Heat a stir-fry pan or deep skillet over medium-high heat. Add the butter, swirling until melted. Add the garlic, shallot, and chile and cook until fragrant, about 10 seconds. Add the beer, black bean sauce, vinegar, and sugar and boil until liquid is reduced by half about 5 minutes. Add the clams, cover and let cook until clam shells open, 5-7 minutes.

Transfer to a serving dish (discard any clams whose shells have not opened) and garnish with the cilantro. Makes 4 servings.

Enjoy responsibly.
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