

If you are a seafood lover then you will love this. You will enjoy this flavorful recipe for clams cooked in a sherry. Great with your favorite rice.

Clams and Vegetables in Soy Sauce - Hamanabe

- 24 clams
- 1/2 cup soy sauce
- 1/2 cup beef broth
- 1 tsp. sugar
- 2 tbs. sake or sherry
- 3 tbs. oil
- 1 cup sliced onions
- 1 cup julienne-cut eggplant
- 3/4 cup sliced mushrooms
- 1/2 cups sliced bamboo shoots

Scrub the clams and remove from the shells. Combine the soy sauce, broth, sugar, and sake or sherry. Marinate the clams in the mixture for 30 minutes.

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Heat the oil in a skillet; sauté the onions, eggplant, mushrooms, and bamboo shoots for 5 minutes. Add the undrained clams and cook 3 minutes longer.



After buying, wrap fish in waxed paper or place in a covered dish and refrigerate. It is important to cook as soon as possible, although fresh fish can be refrigerated for a day or two. Frozen fish may be stored in the freezer for up to 6 months.

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