SEVEN TREASURES CLAM AND VEGETABLE STIR-FRY

- 2-15 oz cans of Sea Watch Whole Ocean Clams
- 1/4 cup of Reserved clam juice
- 1/4 cup Soy sauce
- 2 Tbsp Unseasoned rice vinegar
- 2 tsp Sesame oil
- 1 tsp Sugar
- 1/2 tsp Dried crushed red pepper
- 1/4 cup Water
- 2 ea Red bell peppers, seeded, sliced into strips
- 8 Baby bok choy, halved
- 2-8 oz cans Sliced water chestnuts, drained
- 14 oz can Baby corn, drained
- 2 - 14 oz cans Straw mushrooms, drained
- 4 Garlic cloves, minced
- 2 Tbsp Peeled fresh ginger, minced
- 8 Scallions, thinly sliced on diagonal

1. Drain clams, reserving 1/4 cup of the liquid. Pat dry with paper towels.
2. Whisk next 6 ingredients in medium bowl to blend.
3. Add clams and stir to coat then marinate for 15 minutes. Drain, reserving marinade in small bowl.
4. Whisk 1/4 cup water and cornstarch into marinade. Heat 2 tablespoons vegetable oil in large nonstick skillet over medium-high heat. Add clams and quickly sauté, no more than 2 minutes.
5. Using slotted spoon, transfer to a plate. Add remaining vegetable oil to skillet. Add vegetables and stir-fry until crisp-tender, about 3 to 4 minutes. Add garlic and ginger and stir-fry 30 seconds.
6. Drizzle reserved marinade mixture over vegetables. Stir-fry until marinade thickens slightly, about 30 seconds.
7. Toss in reserved clams. Season to taste with pepper. Transfer to bowl. Sprinkle with scallions and serve with rice.

ADDITIONAL INFORMATION

Ingredients	1 tsp Sugar, 1/2 tsp Dried crushed red pepper, 1/4 cup of Reserved clam juice, 1/4 cup Soy sauce, 1/4 cup Water, 14 oz can Baby corn, drained, 2 – 14 oz cans Straw mushrooms, drained, 2 ea Red bell peppers, seeded, sliced into strips, 2 Tbsp Peeled fresh ginger, minced, 2 Tbsp Unseasoned rice vinegar, 2 tsp Sesame oil, 2-15 oz cans of Sea Watch Whole Ocean Clams, 2-8 oz cans Sliced water chestnuts, drained, 4 Garlic cloves, minced, 8 Baby bok choy, halved, 8 Scallions, thinly sliced on diagonal
Course	Dinner, Entrees
Cuisine	American, Asian
Category	Seafood
Serving Size	8