

RAZOR CLAMS

One of my favorite seafood treats is the razor clam. They're tough to find, although your local Chinatown fishmonger might have a stash somewhere. Whenever I see them I grab them and make this simple dish. It's full of flavor and has a really nice kick for those of you that are chili heads.

INGREDIENTS (serves 2)

- 1 dozen razor clams
- 1 Tablespoon Canola oil
- 2 cloves garlic, thinly sliced
- 1 Tablespoon chili-garlic sauce
- 1 Tablespoon hoisin sauce
- 1 teaspoon soy sauce
- 3 Tablespoons water
- 1 teaspoon cornstarch
- $\frac{1}{4}$ teaspoon sesame oil
- 1 Scallion, chopped for garnish

PREPARATION

To clean razor clams, soak them in salted cold water for 20 minutes. Drain and rinse in a colander.

Heat large sauté pan or wok. Add oil for 20 seconds. Add garlic, chili-garlic sauce, and hoisin sauce. Stir for one minute. Add razor clams, and stir one minute. Add soy sauce and 2 Tablespoons of water and stir for one minute. Cover and cook for 3 minutes.

In a small bowl, combine 1 Tablespoon of water and 1 teaspoon of cornstarch. Mix until there are no lumps. Uncover pan and pour mixture over razor clams. Drizzle on sesame oil. Stir everything together until the sauce comes to a boil and thickens, about two more minutes.

Place razor clams on a plate. Pour sauce on top. Garnish with scallions.