

Chinese Stir-Fried Scallops

<http://userealbutter.com/2010/09/29/chinese-stir-fried-scallops-recipe/>

slightly modified from [Saveur](#)

- 1 lb. fresh sea scallops (the big ones, don't be doing this with those little ones)
- 1 tbsp Chinese sherry
- 1 tsp cornstarch
- 4 tbsps Chinese black bean sauce
- 1 tbsp soy sauce
- 1 tsp sugar
- 2 tbsps water
- 2 tbsps vegetable oil
- 1 clove garlic, minced
- 4 or 5 slices of ginger
- 2 stalks green onion, fine chopped

Mix together the scallops, Chinese sherry, and cornstarch in a bowl until the scallops are evenly coated. Set aside. In a small bowl, combine the black bean sauce, soy sauce, sugar, and water. Set aside. Heat the vegetable oil in a large sauté pan over high flame. When the oil is hot, add the garlic and ginger. Stir-fry for a minute and add the scallops and scallions to the pan. Sauté for about a minute (those scallops cook fast and the saddest thing in the world is an overcooked rubbery scallop that costs \$20/pound – so please don't do that). Stir in the black bean sauce mixture. Stir stir stir for a minute. Remove from heat and serve immediately.