

## Burdock Kimpira Recipe

### Ingredients:

100 g burdock root

1 red chili pepper (soak in lukewarm water for 2 minutes until soft then cut off the end and remove seeds with a bamboo skewer. Cut into round slices)

1 tablespoon vegetable oil

### Simmering stock:

3 tablespoons sake

1 tablespoon sugar

1 tablespoon mirin

1 tablespoon soy sauce

### Method:

To prepare burdock, scrub with a brush under running water. The skin has the flavor, so be sure not to scrape it off. Cut into pieces 1½ inch long and soak in water with a little vinegar added. Cut each piece lengthwise into thin slices and soak again immediately in vinegared water. When the color of the water changes to brown and the harshness is removed, rinse in water and drain in a colander. Heat the oil in a pan and stir-fry the burdock quickly over high heat, stirring with chopsticks. When the whole is coated with the oil, add the red chili pepper and mix well. Lower the heat to medium and gradually add seasonings. Continue to stir-fry until the liquid is reduced. Slant the pan and cook until the liquid is almost gone (must completely be reduced to finish). Coat the whole with the liquid. Transfer to a flat container to cool. Place in a dish.

**Note:** To retain the flavor, don't scrape away the skin of burdock.

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