

Cold Pickled Mustard Recipe

(Taiwanese Recipe)

Ingredients:

300g Pickled Mustard

4 red chilies

1 tablespoon minced garlic

Seasonings:

1 tablespoon sugar

3 tablespoons water

Method:

Rinse pickled mustard and chop finely. Rinse red chilies, halve open, remove seeds and chop finely. Dry-fry pickled mustard in wok until the liquid is evaporated so that it will taste better, then add 5 tablespoons of cooking oil to stir-fry garlic and pickled mustard until fragrant. Do not add salt to taste because pickled mustard is already salty. Add red chilies and all seasonings to taste. Stir until evenly mixed, remove and let cool before serving. There are two kinds of pickled mustard, pickled mustard stem without leaves, and Hakka style pickled mustard, which has leaves. The latter is used here.

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