

## Cuttlefish with Shredded Ginger Recipe

(Taiwanese Recipe)

**Ingredients:** Serves 4

300g small cuttlefish

6 slices tender ginger

2 scallions

1 fresh red chili

**Seasonings:**

1 tablespoon cooking wine

2 tablespoons soy sauce

1 teaspoon sugar

1 teaspoon vinegar

**Method:**

Shred tender ginger, cut scallion into small sections, slice chili pepper, rinse small cuttlefish well. Stir-fry shredded ginger with 2 tablespoons oil, add small cuttlefish and all seasonings to stir-fry until flavor is absorbed but not too long as overcooking will toughened the cuttlefish. Add scallion and red chili, mix well and remove. Serve. Select fresh cuttlefish with complete outside membrane. There is an ink organ in the middle of the cuttlefish, it can be removed when eating.

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