

Dried Anchovies with Soy Sauce Recipe

Ingredients: Serves 2

250 g dried anchovies
1 teaspoon Korean hot pepper powder
2 strips Korean hot chili pepper
1 tablespoon sugar
2 cloves garlic, peeled and sliced thinly
½ tablespoon soy sauce
2½ tablespoons sesame oil

Method:

Wash anchovies with cold water, drained and sun-dried. Heat sesame oil and toss-fry Korean hot chili pepper and garlic slices until aromatic. Add dried anchovies and stir well. Add Korean hot pepper powder, sugar and soy sauce into the anchovies and fry until well mixed and flavor is absorbed. Dish up and let cool to room temperature. Serve.

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