

Jellyfish Cucumber Salad Recipe

Ingredients: Serves 4

200g salted jellyfish (head part)
1 cucumber
1 tablespoon scallion (spring onion) shreds

Seasonings:

1 tablespoon light soy sauce
1 teaspoon white vinegar
½ teaspoon sugar
1 tablespoon sesame oil

Method:

Rinse jellyfish head with a large amount of water, then soak for 4-5 hours. Slice jellyfish to pieces along with the shape, rinse again for several times and then soak for 2-3 hours until all the salty taste rinsed away. Blanch jellyfish in 160°C hot water for 3-5 seconds. Remove and soak again until jellyfish swells up. Rinse with drinking water, drain. Slice cucumber, mix with a little soy sauce, vinegar and sugar. You may arrange cucumber around the plate. Put scallion shreds on top. Pour heated sesame oil over it, mix evenly and remove to a serving plate.

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