

Pickled Turnip with Dried Shrimp Roe Recipe

Ingredients: Serves 4

600g turnip

1 tablespoon dried shrimp roe

Seasonings A:

2 tablespoons sugar

1 teaspoon salt

Seasonings B:

2 tablespoons soy sauce

1 tablespoon vinegar

1½ tablespoons sugar

Method:

Peel turnip, cut to long sticks, and then cut to thick pieces. Put into a plastic bag with seasonings A. Rub the turnip through the bag to make turnip turn softer quickly. Rinse turnip, squeeze out the juice as much as possible. Put in a bowl with seasonings B, marinate for at least 30 minutes. Stir-fry dried shrimp roe in a clean, non-oiled wok over low heat until fragrant. Remove. Take the portion for one meal in a plate, sprinkle dried shrimp roe over, serve. Dried shrimp roe from the river shrimps have a better flavor. The Shanghai cuisine often uses it to enhance the aroma of a dish.

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