

Seafood and Beancurd Casserole Recipe

Ingredients: Serves 4

1 large piece of soft beancurd, quartered
250 g Kim Chi, cut into large pieces
1 stalk scallion, trimmed
1 handful of mung bean vermicelli
1 piece of squid, cut into rings
4 pieces of shrimps, leave whole
6 - 8 pieces of clam
1 piece of Spanner crab
½ cup of Korean Jinru Wine
1 small knob of ginger, peeled and sliced thickly
salt to taste

Method:

Soak mung bean vermicelli with cold water for 1 - 2 hours. Cut scallion into 2 inches length pieces and spread scallions pieces and ginger slices at the bottom of a casserole, put soaked and drained mung bean vermicelli on the top, then put bean curd pieces, Kim Chi pieces and all seafood ingredients into the casserole. Add Korean Jinru wine and water into casserole until $\frac{3}{4}$ full. Let boil over high heat then cover and lower heat to stew for 5 minutes. Season with salt to taste before serving.

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