

Squid Congee Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

300g well-made squid slurry

5 black shiitake mushrooms

½ Chinese cabbage

½ carrot

3 tablespoons black vinegar

Seasonings:

1 teaspoon salt

2 tablespoons soy sauce

Pepper as needed

6 bowls of chicken stock

4 tablespoons potato starch

Method:

Soak black mushrooms in water until soft and shred; rinse Chinese cabbage and shred; peel off carrot and shred. Stir-fry shredded black mushrooms, Chinese cabbage and carrots with 2 tablespoons oil until soft, add stock to bring to boil. Add squid slurry to cook together and then add other seasonings to taste. Add black vinegar after removing from heat, then serve. Do not add black vinegar until remove from heat because vinegar will volatilize when being heated. Already-made squid slurry can be purchased from market, if like to make it by yourself, buy some uncooked fish slurry, add salt and cornstarch to taste, cut water-soaked dried squid into strips, coat each strip with a layer of fish slurry, then put into hot water to cook until done. Remove then it is shaped to get squid slurry.

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