

Squid with Pickled Mustard Sauce Recipe

Ingredients: Serves 4

1 fresh cuttlefish
150g pickled mustard green
½ cup cooked bamboo shoot shreds
½ tablespoon ginger shreds

Seasonings:

1 teaspoon wine
1 cup soup stock
salt to taste
a little of cornstarch paste
a few drops of sesame oil

Method:

Rinse cuttlefish, make cuts on every 0.3cm away horizontally, then cut it through for every 10 cuts, then cut it to 0.5cm wide strips. Rinse mustard green thoroughly, chop and squeeze out the liquid (discard rough leaves). Bring 4 cups of water to a boil, turn to low heat, put squid in to make it curled. Remove. Heat 2 tablespoons of oil to stir-fry ginger shreds, bamboo shoot shreds and mustard green splash wine, and add soup stock in, bring to a boil, season with salt if needed. Thicken with cornstarch paste, add squid and sesame oil, stir evenly and serve.

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