

Stuffed Squid with Yolk Recipe

(Taiwanese Recipe)

Ingredients: Serves 4

2 fresh squids

10 pieces of salty yolks

½ cup green peas

1 tablespoon cooking wine

1 teaspoon salt

Method:

Remove head and beard from squid, peel off membrane, rinse inside and outside thoroughly.

Drain. Add the cooking wine and salt to marinate for 30 minutes. Squeeze salty yolks as long strip, stuff in squid with green peas, seal with tooth pick, steam for 10 minutes. Remove and let cool, slice, line in the plate and serve. Use frozen green peas, rinse under water after ice-out. If select fresh green peas, cook until done before stuffing. Green peas can be substituted by green soybean. Yolks must be stuffed tightly in, or when squid is sliced the center will be empty. Slice after squid has been cooled off to prevent from falling off.

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