

## Clay Pot Cuttlefish Recipe

### Ingredients:

3 medium cuttlefishes  
5 cloves garlic  
2 fresh chili peppers  
4 ginger slices  
3 stalks basil  
2 stalks scallion

### Seasonings:

4 tablespoons soy sauce  
2 tablespoons rice wine  
1 tablespoon sugar  
1/2 cup water

### Method:

Clean cuttlefishes and slice horizontally into small pieces. Blanch in hot water together with scallion, wine and ginger. Remove. Fry ginger in 3 tablespoons black sesame oil over low heat. When the ginger begins to curl, add cuttlefish, garlic and chili peppers. Stir well before adding all other ingredients and bring to a boil. Add basil in after 5 minutes. Transfer to clay pot and serve. Note: Do not cut open the cuttlefish after cleaning so that when you cut, you get rings instead of slices. Blanch cuttlefish before cooking so that water will not be released during cooking.

[asian\_free\_recipes\_download]/[asian\_free\_recipes\_download]