

Cold Octopus Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

300g small octopus
1 tablespoons cooking wine
1 scallion
2 slices ginger

Seasonings:

½ teaspoon minced ginger
1 teaspoon minced garlic
1 tablespoon minced cilantro
1 teaspoon minced chili pepper
1 tablespoon soy sauce
2 tablespoons ketchup
1 tablespoon sugar
½ tablespoon vinegar
½ tablespoon sesame oil

Method:

Put octopuses into a basin, knead with a handful of salt, rinse well. Bring half pot of water to boil, add cooking wine, scallion and ginger, then add octopus to blanch. Stir constantly, after 2 minutes, remove and let cool. Mix seasonings ingredient well to make a dip, serve on the side. Octopus must be rubbed with salt when being rinsed. The water to blanch octopus must be boiling, do not cook it for too long time to prevent octopus from shrinking and toughening.

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