

Korean Seafood Platter Recipe

Ingredients: Serves 4

6 pieces of medium shrimps

½ squid

4 pieces of oyster

4 pieces of mini abalone

1 piece of tomato

1 strip of cucumber

some shredded lettuce

Sauce ingredients:

1 teaspoon of white sesame seeds

1 tablespoon of sesame oil

1 teaspoon of sugar

1 tablespoon of soy sauce

½ tablespoon of spicy soy bean paste

1 teaspoon of mashed peeled garlic

1 teaspoon of mashed peeled ginger

1 tablespoon of lemon juice

Method:

Boil shrimps and let cool before peeling off the shells and de-vein. Boiled squid and cut into ring shapes (do not overboil squid or else they will become very tough). Wash mini abalone thoroughly and boiled till done. Clean fresh oysters with iced lemon water. Put a layer of shredded lettuce on the plate and put all prepared seafood on the top of the lettuce. Garnish with cucumber and tomatoes. To make the sauce, stir all the sauce ingredients together and pour into small serving dish and place at the side of the seafood platter as a dipping sauce.

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