

Mixed Seafood Hotpot Recipe

(Korean Recipes)

Ingredients: Serves 6

1 fresh crab or 500g cooked crab claws
300g squid or octopus, cut into bite-sized pieces
8 fresh scallops
8 medium shrimps, peeled and de-veined
12 medium clams or 500g fresh, small clams, soaked in water for 20 minutes and scrubbed with a brush
2 medium abalone (optional)
4 large Chinese cabbage leaves (125g), cut into squares
1 cake soft tofu (250g), cubed
2 scallions, cut into lengths
1 bunch chrysanthemum greens or watercress
2 red or green chilies, sliced (optional)
1 teaspoon ground red pepper

Fragrant Seafood Stock:

6 cups water
12 fresh mussels, scrubbed and cleaned
3-inch square dried kelp (konbu)
1 leek, white part only, sliced
7 cloves garlic, crushed
2 teaspoons grated ginger
2 tablespoons chili bean paste
½-1 teaspoon ground red pepper
1 red or green chili, halved lengthwise
2 teaspoons salt

Method:

Place all the Fragrant Seafood Stock ingredients in a pot and bring to a boil. Reduce the heat and simmer for 15 minutes. Strain, reserve the stock and discard the solids. Keep the stock warm on low heat. Lift the triangular-shaped "apron" on the underside of the crab. Insert your thumb between the body and topshell at the rear of crab, and pull the carapace off. Discard the grey gills and any green or spongy grey matter on the body. Clean thoroughly, then rinse and drain.

Quarter the crabs and crack the claws so the flavors can penetrate. Put the crab, squid, scallops, shrimps, clams, abalone, cabbage leaves and tofu in a large casserole dish or pot. Carefully pour the warm Fragrant Seafood Stock over the contents and bring to a boil. Cover and simmer for 5 minutes until cooked. Remove from the heat, then add the scallions, chrysanthemum greens and chilies. Sprinkle the ground red pepper and serve with bowls of steamed rice.