

Sliced Octopus Recipe

Ingredients:

1 octopus
1 small piece of tender ginger
3 tablespoons soy sauce
2 teaspoon mustard sauce

Method:

Cook octopus in boiling water for 5 minutes, then remove and rinse under cold water, then cook in boiling water for another 5 minutes. Remove and rinse under cold water, repeat 4 times, slice. Shred tender ginger, soak in ice water, remove, drain, spread in the plate, put sliced octopus on ginger shreds. Serve with soy sauce and mustard as a dip.

[asian_free_recipes_download]/[asian_free_recipes_download]