

Smoked Cuttlefish Recipe

Ingredients:

1 big cuttlefish (about 1½ lbs)

Seasonings A:

1 tablespoon cooking wine

1 scallion

2 slices ginger

Seasonings B:

½ cup red tea leaves

½ cup light brown granulated sugar

½ cup flour

Seasonings C:

2 tablespoons Haishan sauce

½ tablespoon miso sauce

1 tablespoon ketchup

1 tablespoon sugar

2 tablespoons water

Seasonings D:

1 tablespoon mustard sauce

Method:

Halve cuttlefish open, peel off membrane, remove two pinnae, rinse well. Bring half pot of water to boil, add seasonings A, then blanch cuttlefish until half cooked, remove and drain. Take an old wok, line a sheet of aluminum foil on bottom of wok, top with well-mixed seasonings B, place a rack in center with cuttlefish on rack, tighten the wok lid, cook over high heat until smoke emerges for 5 minutes. Remove cuttlefish, let cool and slice; stir-fry seasonings C well, remove to plate and add seasonings D as a dip. Use an old wok to cook because smoke can easily destroy the wok. Spread an aluminum foil before cooking to prevent spices from sticking to the bottom of wok. Blanch cuttlefish until half cooked because it will be more cooked during being smoked. Flour can be substituted by white rice or sugar cane dregs.