

Squid Stuffed with Pork Recipe

Ingredients:

6 dried Chinese mushrooms
10 dried lily flowers
250 g minced pork
1/2 cup cellophane noodles
1 clove garlic, crushed
3 scallions, chopped
1/2 teaspoon salt
1 tablespoon fish sauce
1/4 teaspoon black pepper
500 g fresh squid
Peanut oil for frying

Method:

Soak mushrooms and lily flowers in hot water for 30 minutes. Discard mushroom stems and any tough portions of the flowers and chop the rest finely. Add to the pork. Soak cellophane noodles in hot water for 20 minutes, chop and add half cup to pork. Season pork mixture with crushed garlic, scallions, salt, pepper and fish sauce. Mix well with the hands. Clean squid thoroughly, discarding head and 'beak' and everything inside the body. Reserve tentacles. Wash inside of squid under cold tap, rub off spotted skin. Chop tentacles finely and mix with minced pork. Stuff pork mixture into squid, packing firmly. Sew the opening shut with a coarse needle and thread. Heat 3 - 4 tablespoons peanut oil in a wok or frying pan and sauté squid on medium heat for 5 minutes. Prick squid with a fine skewer and continue to cook on medium heat for further 10 minutes, or longer if squid is large and pork mixture needs extra time for cooking through. Cut in thin slices and arrange on a bed of shredded lettuce.

[asian_free_recipes_download]/[asian_free_recipes_download]