

蓮花廚房 The Lotus Kitchen
香味豆干絲 Delicious Soy Bean Thread

Materials 材 料			
Soy bean thread	豆干絲	2 box	二包
Cilantro	香 菜	a little	少 許
Green onion	綠 蔥	1 piece	一枝
Pepper corn	花 椒	1 tea spoon	一茶匙
Shallot	紅 葱	2-3 pieces	二、三粒
Cooking oil	沙拉油	2 table spoons	二湯匙
Soy sauce paste	醬油膏	1-2 table spoons	1-2 湯匙
Black mushroom extract	素食調味粉	2 tea spoons	2 茶匙
Sugar	糖	½ tea spoon	½ 茶匙
Sesame Oil	麻 油	a little	少 許
White pepper	白胡椒	a little	少 許
Baking soda	蘇打粉	2 flat tea spoons	2 茶匙



Preparation: (1) Rinse soy bean thread clean, boil in hot water pot, and remove pot from stove. Add 2 flat tea spoons of baking soda, stir and soak for about 3 minutes until soft. Rinse clean the softened soy bean thread and let it dry, i.e., no drips. Put in a big plate. (2) Chop and thread green onion into 1.5-inch thin pieces.

Seasoning oil: (3) Chop shallot into pieces, fry it with the pepper corn in a small fry pan until the flavor develops. Turn the heat off, remove the fry pan from the stove, and take out the flavored oil only.

Mixing: (4) Thoroughly mix soy bean thread with the seasoning oil, soy sauce paste, sugar, sesame oil, and black mushroom extract. Finally, mix in the threaded green onion piece, cilantro, and white pepper powder. Serve cold.

(1) 豆干絲洗淨，水中煮沸，加蘇打粉軟化約三分鐘後再洗淨、去水，放於盤中備用。**(2)** 綠蔥切絲。將醬油膏、麻油、素食調味粉、及糖混拌均勻，備用。**(3)** 二湯匙沙拉油下鍋加熱，花椒、紅 蔥切碎下鍋爆香，起鍋，除去花椒及紅 蔥，油備用。**(4)** 將豆干絲、調味料、油一起攪拌均勻，再加入香菜、蔥絲，並適個人口味加白胡椒粉，再攪拌均勻，即可上桌。