Sautéed Kelp

クーブイリチー

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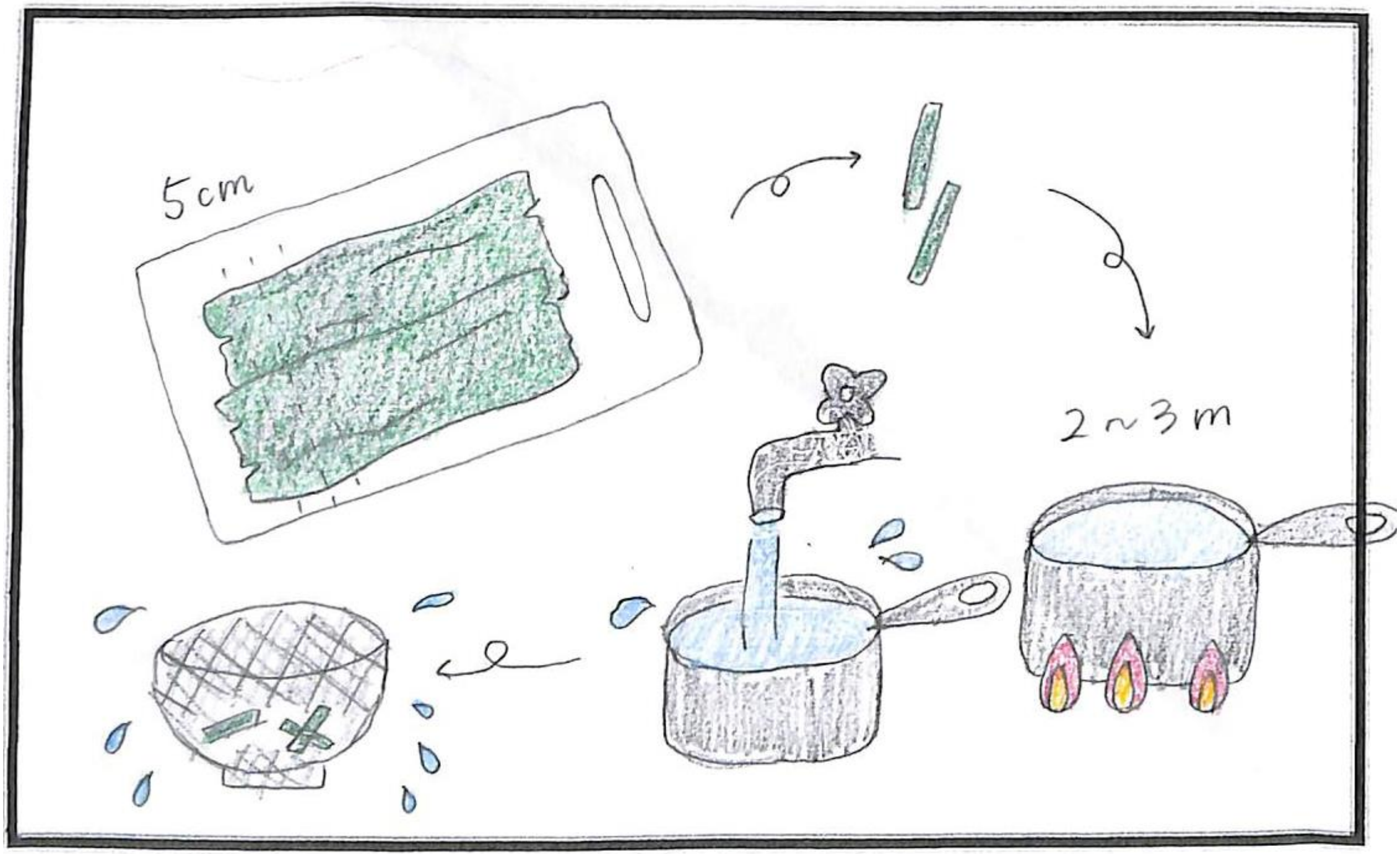
Sautéed Kelp ①

☆ Soak konbu for 30 minutes.
Boil the pork for 30 minutes. Cut it.

★ Soak the kelp in water for 30 minutes.
Boil the pork for 30 minutes.
Then cut it into bite-sized pieces.

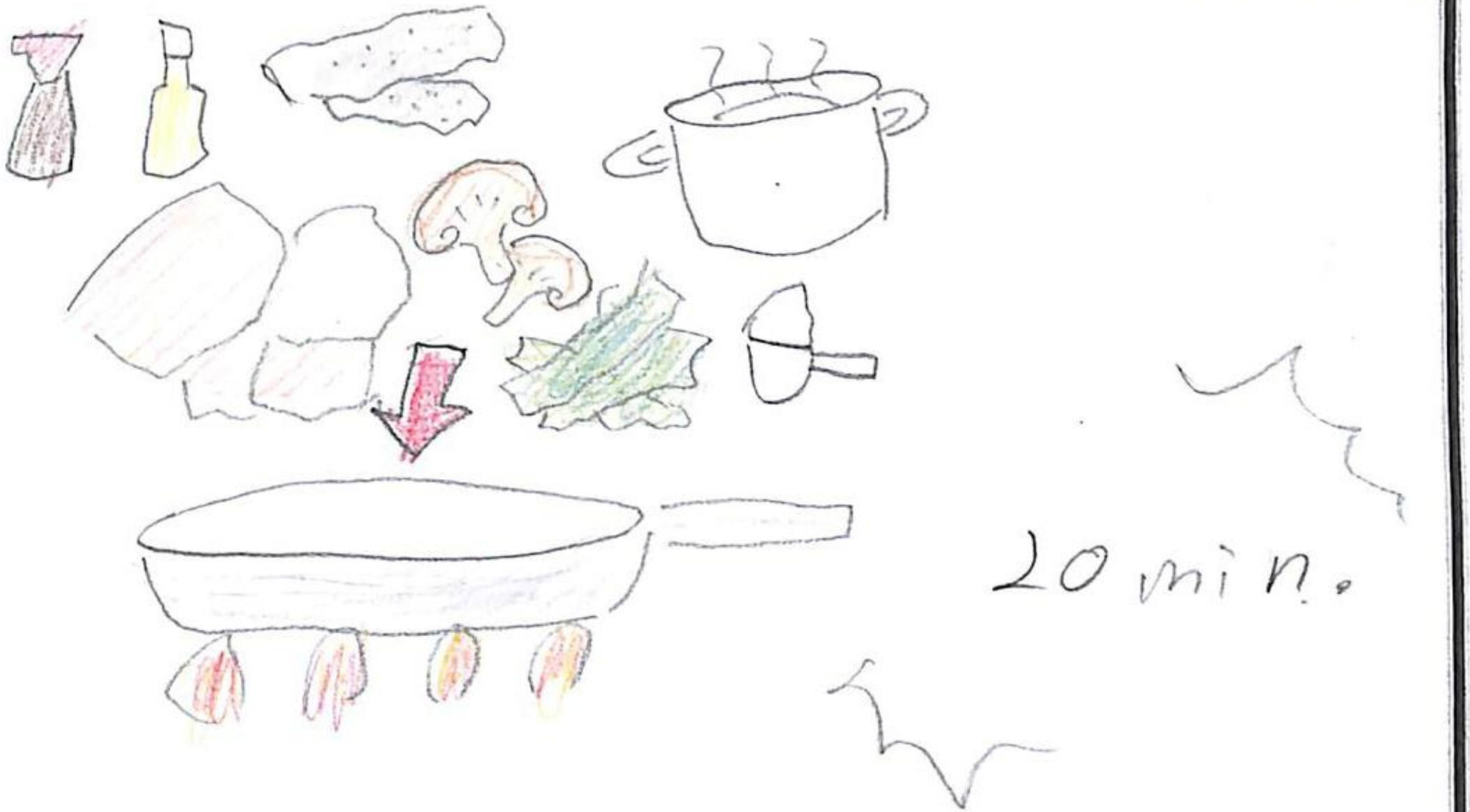
②



☆ Cut the konbu into small blocks. Boil them for 2 minutes. Then wash them.

★ Cut the kelp into 5-cm rectangles. Boil them for 2 minutes. Wash them and then drain them.

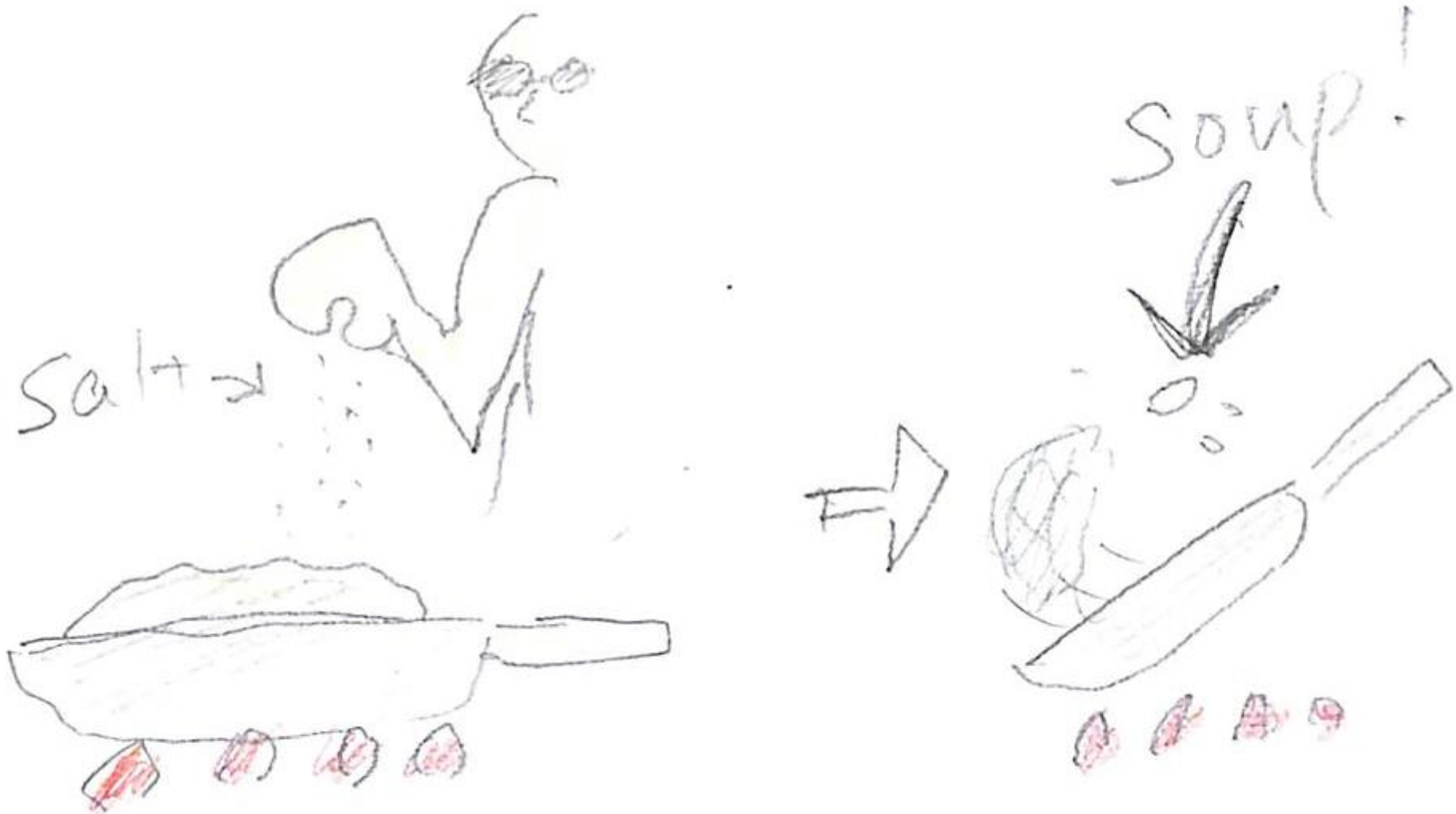
③



☆ Cook konjak, konbu, shiitake mushrooms, Mirin, soy sauce sugar and some soup for 20 minutes.

★ Put some konjak, the konbu, shiitake mushrooms, Mirin, soy sauce and sugar in a pan. Add 350cc of the pork soup. Cook it for 20 minutes.

Kubuichiri ④



☆ Add salt.

★ Add salt to taste.