

Menu name : Vinegared squid and cucumber

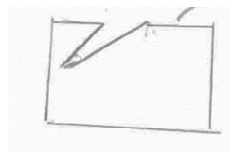
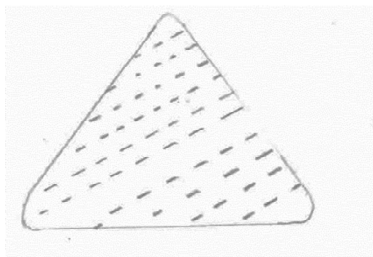
Ingredients (For 1)	
Squid	15g
Cucumber	15g
Dried seaweed	0, 5g
Ginger	1g
Vinegar	7ml
Sugar	1g
Soy sauce	3g
Dashi soup	3ml

} ★

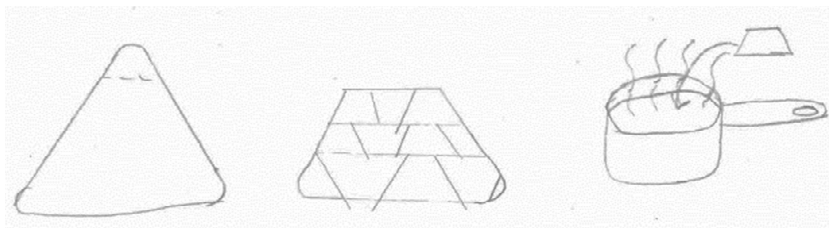


How to make

- ① While laying down the kitchen knife. Make a diagonal cut in the squid.
- ② Make the same cuts in the opposite direction.



- ③ Cut into bite-sized trapezoids and boil.

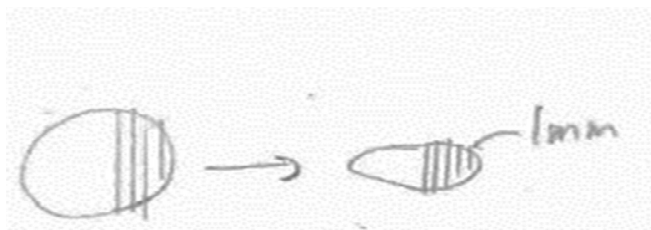


- ④ Slice the cucumber diagonally, turn it over and slice it diagonally in the same way.



- ⑤ Put cucumber in salt water.

⑥Slice ginger along the fiber, Cut into small pieces of 1mm or less and soak it in water.



⑦Soak the seaweed in water for about 5 minutes.

⑧Mix all the seasonings ★ marked.

⑨Sprinkle seasoning on it, Complete with ginger on top it.