

## Kashiwameshi

### Fukuoka Style Chicken Rice

#### **Ingredients:**

- 3 Cups Rice
- 1/2 lb. Chicken Thighs
- 2 oz. Carrots, Finely Julienned
- 2 oz. Gobo, Sasagaki\*\*
- 1 1/2 tbs. Sake
- 1 1/2 tbs. Mirin
- 3 tbs. Shoyu



\*\* Sasagaki is a cutting method which is shaving vegetables into small thin strips like sasa (bamboo) leaves!

#### **Directions:**

1. Wash the rice 60 minutes prior to cooking and drain rice with a sieve.
2. Chop chicken into 1/2 inch cubed and soak the sasagaki gobo in water.
3. Pour chicken, carrots, and gobo into a small bowl. Pour the seasoning into the bowl and mix well.
4. Pour rice and the seasoned chicken, carrots, and gobo into the rice cooker. Add water to "3-Cup" line on the inside of the rice pot. Mix well and cook.
5. Allow the cooked rice to settle for 10 minutes.

## Dangojiru

### Tofu Dumpling Soup - Serves 4

#### **Ingredients**

1/2 Container	Soft Tofu
7 1/2 oz.	Shiratamako*
1/4 lb.	Thinly sliced pork cut into small pieces
1/2 cup	Daikon, finely julienned
4	Fresh Shiitake mushrooms, finely julienned
1/2 cup	Gobo Sasagaki**
1 Piece	Aburage, finely julienned
4 cup	Dashi
5~6 tbs.	Miso
	Chopped green onion

\* Shiratamako is a milled sweet rice flour. It is a perfect ingredients for dango and traditional Japanese confectionaries. By combining shiratamako and soft tofu, you can create a very smooth texture.

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#### **Directions:**

1. In a bowl, combine soft tofu and shiratamako and mix well until the dough feels little softer than your earlobe.
  2. Roll the dough into small balls and drop into pot of boiling water. After they float to the surface, cook for 2 more minutes, and gently place them into a bowl of ice water. Then, drain into a colander.
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3. In a pot, drizzle some vegetable oil and place the thinly sliced pork. Stir the pork to loosen the pork pieces then turn the heat on to medium. Add vegetables and aburage. Quickly sauté.

4. Add dashi to the pot. Bring broth to boil, reduce heat and simmer until the vegetables are cooked. In the meantime, keep skimming the scum that rises to the top.
5. Add the miso to the soup. Once the miso melts, add the dango.
6. Remove from heat and chopped green onions, and its ready!

