

# Ring Cooking

## Stir-fried Bifun 炒米粉

### Ingredients zairyo :

- bifun 150g
- dry mushrooms 8 pieces
- dry scallops 10g
- dry shrimps 10g (1.5 table spoons)
- pork 200g
- cabbage, carrot
- soup stock (weiba ) about 2 tea spoons
- soup stock about 250-300ml (mushroom, scallops, shrimps/modoshijiru)
- sesame oil for flavoring (kaorizuke)

### Recipe :

1. **Boil** bifun for 5 minutes. Drain and cut.
2. **Soak** dry shrimps in hot water for 5 minutes)
3. **Stir-fry** pork. Season with oil and sake. Take out.
4. **Stir-fry** mushrooms, scallops, shrimps, cabbages and carrots.
5. **Add** soup stock and weiba. **Cook** for about 8 minutes.
6. **Add** bifun and cook for another 5 minutes. **Mix** well.
7. **Have a taste.** **Flavor** with sesame oil. Add a bit of soy sauce.

### **PICKLES >**

**Slice 3 cucumbers into sticks.**

**Season with 2 table spoons of vinegar 3 table spoons of soy sauce,  
2 tea spoons of sugar, 1/4 tea spoon of chili**