

Chinese Radish (Turnip) Cake

Following recipe is for Chinese Radish Cake. You can buy all the ingredients in the Uni Mart (Korean Asian Store) which store is located on Lincoln Way.

According to the instruction, each 13"x9" plate can offer for 3 people, so if there are 12 people to come then we can make 4 times of this portion. So, we need 4 pcs. of plate and one wok(or 11~12" diameter skillet).

Ingredients:

4 C Rice flour(1 bag)

3 C Water

3T oil

1C dried (dehydrated) shrimp(dipping into the water for 15 minutes, and drained)

10 pieces Shallots (sliced, fried)--small red onion

2 or 3 lbs Chinese radish (Turnip) (pared and shredded)--the more, the better

1 1/2 t salt

1t white pepper

1. Grease pan of 13" X 9" or other pans (baking dish)
2. Preheat oven to 375F
3. Mix rice flour and water in a large bowl
4. In Wok or skillet, cook dried (dehydrated) shrimp in oil about 1 minute, Add shallots; toss till shallots is golden and smell good (about 2 minutes). Then add Chinese radish, cover and cook over low heat 15 to 20 minutes till soft. Finally add salt and white pepper.
5. Pour 3 into 4 and mix thoroughly. Then stir continuously over low heat, so the mixture does not stick or burn; cook till sticky and a little bit firm.
6. Pour 5 into 1. Cover with a lid or aluminum foil. Bake about 45 to 60 minutes till radish is done. Test the doneness with a toothpick.
7. Turn off the heat and Leave the pan in the oven till it is getting cool.
8. Remove from oven and slice.