



Sep. 11, Fri. 2015

Rika's TOKYO CUISINE

## Soy-simmered Squid



Seafood

Difficulty



### Ingredients (Serves 2)

300 g cleaned squid  
2 tbsp sake  
2 tbsp *mirin*  
2 tbsp sugar  
2 tbsp soy sauce  
4 tbsp water  
grated *kabosu* zest (or lemon zest)

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## Directions



1. Cut the tube of the squid into rings about 1 cm thick, and cut the tentacles into bite-sized pieces. Scrape off the suction cups and rinse in water.



2. Combine the cut squid, sake, **mirin**, sugar, soy sauce, and water in a frying pan and heat. Poke holes in a piece of waxed paper and place on top as a drop lid. When it comes to a boil, reduce heat to low and simmer for 25 minutes.



3. Serve in a dish topped with **kabosu** (or lemon) zest.

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### Tips

While simmering the squid, occasionally check to see that the simmering liquid isn't cooking off too much; add a little bit of water if necessary.

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