



Zhongye Foods (Dalian) Co., Ltd.

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Unagi Don Recipe

Ingredients (1 serving)

- ◆ **Yinghok Unagi Sauce:** appropriate amount
- ◆ **Eel:** 1
- ◆ **Sesame:** some
- ◆ **Benishoga:** some

Instructions

1. Clean the eel thoroughly, coat the eel with the sauce, and marinate for 40 minutes.
2. Place the eel in an oven or on charcoal and bake for about 15 minutes, brushing with the sauce twice during this period.
3. Scoop some sauce over the cooked rice.
4. Place the grilled eel pieces on the rice and drizzle with some sauce.
5. Sprinkle with sesame seeds, arrange some shredded red ginger, and it is ready to eat.

Product Features

Rich in the fresh aroma of eel, with a unique and long - lasting flavor. It is mostly brown, has a good luster, and enhances the visual appeal of dishes. It can be used in eel cuisine and can also be paired with other ingredients to enhance the flavor.

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