



Zhongye Foods (Dalian) Co., Ltd.

17-2-1, Liandong Road, Advanced Equipment Manufacturing Park, Economic and Technological Development Zone, Dalian City, Liaoning Province, China

Sukiyaki Recipe

Ingredients Preparation

- ◆ **Water:** 500g
- ◆ **Yinghok Sukiyaki Sauce:** 100g
- ◆ **Onion:** as needed
- ◆ **Tofu:** as needed
- ◆ **Dried beef slices:** 300g
- ◆ **Scallion:** as needed
- ◆ **Mushroom:** 5-6pcs
- ◆ **Baby cabbage:** 200g
- ◆ **Garland chrysanthemum:** 100g
- ◆ **Needle mushroom:** 100g

Instructions

Preparations

- ☺ Take a container and add 500g of water.
- ☺ Add 100g of sukiyaki sauce, stirring while adding to ensure the sukiyaki sauce is fully mixed with the water. The dilution in a 1:5 ratio is now complete.
- ☺ Arrange the prepared ingredients in the pot according to personal preference.
- ☺ Finally, lay the beef slices on top, trying to spread them out as evenly as possible for uniform heating.
- ☺ Pour the previously diluted sukiyaki sauce evenly into the pot, making sure all ingredients are covered by the sauce.
- ☺ It's ready to eat once the pot comes to a boil.

Email: info@yinghok.com ; WhatsApp: 8613998542870

www.yinghok.com