
Easy Pork Konbumaki

Description

Chef's Note: The symbolism of eating the konbumaki at new years is to keep the family close together, "tightly wrapped," like the konbumaki.

Total time: 1 hr 5 min Yield: 6 servings

Ingredients

6 pieces konbu, rehydrated (cut into 6" long strips)
6 pieces carrot sticks (3" long by ¼" thick)
6 pieces gobo sticks (3" long by ¼" thick)
6 pieces boneless pork shoulder sticks (3" long by ¼" thick)
6 pieces kanpyo, rehydrated (6" long)
6 cup dashi
2 Tbsp sugar
2 Tbsp shoyu
2 Tbsp sake

Prep Time: 20 min Cooking Time: 45 min Total Time: 1 hr 5 min

Instructions

Place the konbu vertically on a cutting board.

At the bottom end of the konbu place 1 strip of pork, 1 strip of carrot and 1 strip of gobo. Tightly roll the konbu upwards to form a cylinder, wrap the cylinder with the kanpyo and finish with tying a knot to prevent it from unravelling.

Place the dashi, shoyu, sugar and sake in a medium sized pot. Quickly bring to a boil and reduce to a simmer. Add in the konbumaki rolls, cover with a lid and simmer for 30 minutes.

Serve hot or at room temperature.

Recipe brought to you by:

Chef Grant Sato