

# Write Your Favorite Recipe

## Recipe Name: Namul



## Ingredients:

doraji, scallions, salt, sesame oil, garlic, soy sauce, vegetable oil, sesame seeds

## Instructions:

- Step 1:** Soak dried doraji in warm water for one hour.
- Step 2:** Cut doraji into thin strips, rub with salt and rinse.
- Step 3:** Boil doraji strips for 1-2 minutes.
- Step 4:** Mix in soy sauce, garlic, and vegetable oil.
- Step 5:** Sauté the doraji for 3 to 4 minutes over medium high heat.
- Step 6:** Stir in scallions, sesame oil, and sesame seeds to finish.

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