

Turnip Cake



This recipe requires the use of a hot stove and should be made with adult assistance and supervision.

Ingredients

3 cups shredded daikon radish (You can use a food processor or hand grater for shredding.)
several tablespoons vegetable or canola oil
2 tablespoons dried shrimp (optional)
1 Chinese sausage (*lap cheong*), finely sliced
2 green onions, finely sliced
2 tablespoons cilantro, finely chopped
2 cups rice flour (DO NOT use glutinous rice flour.)

It will make your dough gooeey.)

1 teaspoon salt
½ teaspoon sugar
¼ teaspoon ground white pepper



Note: Why are these daikon-radish cakes called turnip cakes? The Chinese name for this type of radish is *lo bak*, which means white turnip.

Special thanks to Kirk K. for permission to adapt this recipe from his blog *mmm-yoso!!!* at <http://mmm-yoso.typepad.com>.

1. Put the shredded daikon radish in a pot. Cover with water (about 3 cups) and bring to a boil. Reduce heat and let simmer for 15 minutes or until tender.
2. While the radish is cooking, heat some oil in a small saucepan. Add the shrimp, Chinese sausage, and green onions. Brown for about 2–3 minutes. Turn off heat and add the cilantro.
3. Drain the radish, but don't throw away the water. Put the radish in a large measuring cup and add the radish water to make 3 cups. Place in a large bowl. Add the rice flour, salt, sugar, and pepper. Mix well. Add the Chinese-sausage mixture and stir. Pour into a square or rectangular baking dish. An 8" x 12" dish works well, but other sizes are fine, as long as the batter is about ½ inch to 1 inch deep.
4. Put 3 cups of water in a large wok or deep roasting pan. Place a steaming rack in the water. (If you don't have a steaming rack, an overturned oven-safe plate or bowl will do.) Set the baking dish on top of the rack, keeping it slightly above the water.
5. Bring the water to a boil. Reduce heat to medium, cover, and steam for 30–35 minutes. Check water level during steaming and add more water as needed to keep pan from drying out. Once the turnip-cake batter has thickened to a Jell-O-like consistency, remove it and let it cool.
6. Cut the turnip cake into squares. Heat some oil in a wok or frying pan and fry the cake squares on both sides until they're brown and crunchy. Enjoy!

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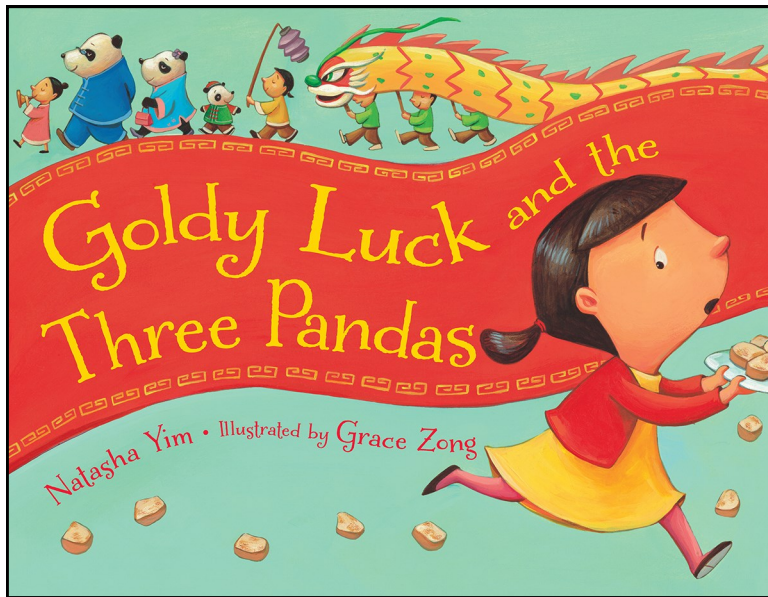
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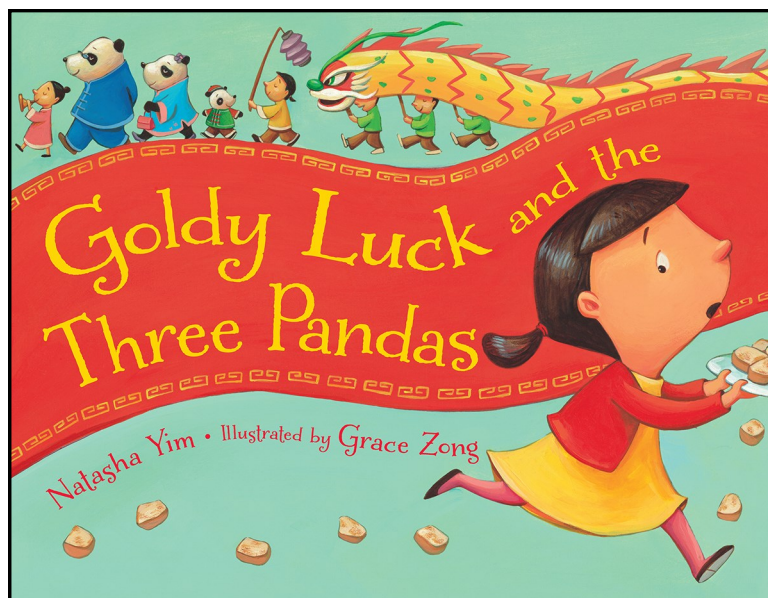


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Happy Chinese New Year!

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