

VINGENT CHEN'S FAMILY HOT POT RECIPE

1. Sauté one chopped onion, one chopped beefsteak tomato, and ten leaves of napa cabbage in 1 tablespoon oil until tender. Add 8 cups water and simmer until fragrant. Strain out vegetables.
2. Whisk together soy sauce, minced garlic, minced ginger, and sesame oil to make your dipping sauce. Store in a fridge until ready to serve.

Important safety reminders:

- Wait until your broth is boiling and add just a few pieces of food each time.
- After handling raw meat, sanitize your chopsticks by dipping them in the boiling broth for a few seconds before picking up cooked ingredients.
- Allow denser foods like tofu, root vegetables, and dumplings more time to cook.



See www.charlesbridge.com/HotPotParty for a list of popular dipping ingredients!

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