



## Rei Shabu Recipe

Rei Shabu is a cold shabu shabu salad. One dressing recipe is below but use your favorite type of dressing!

### Salad Ingredients:

- 2 Cups water
- 2 Tbsp sake
- ½ tsp salt
- ½ lb thinly sliced pork (or any other thinly sliced meat)
- Lettuce
- 1 cucumber
- 1 tomato
- ½ red onion (optional)

### Dressing Ingredients:

- 2 Tbsp soy sauce
- 2 Tbsp sesame oil
- 2 Tbsp rice vinegar
- ½ tsp sugar
- 1 knob ginger, grated
- ¼ tsp black pepper
- 1 tsp toasted white sesame seeds (optional)

### Directions:

1. Bring a medium pot of water to a boil.
2. Once boiling, add 2 Tbsp sake and ½ tsp salt.
3. Reduce the heat to low heat/simmer.
4. Once piece at a time, cook the meat in the simmering water until no longer pink.
5. Transfer to a plate lined with a paper towel. Continue with the rest of the meat.
  - a. Try not to cook all of the meat at once as it can overcook and clump together.
6. Let the meat cool to room temperature and then transfer to the refrigerator to chill.
7. Chop up your lettuce, cucumber, tomato, and onion.
8. Combine salad ingredients to a bowl and top with the chilled pork.
9. Top with dressing.



**Dressing Directions:**

1. In a small bowl, combine soy sauce, sesame oil, rice vinegar, and sugar.
2. Add ginger, black pepper, and sesame seeds.
3. Whisk together until the sugar is completely dissolved.
  - a. If you like extra dressing, double this recipe.

**Notes:**

1. The dressing can be stored in an airtight container for up to a week.
2. If making this dish ahead of time, keep the salad, pork, and dressing separate until ready to serve.
3. Add or omit any other toppings such as tofu, edamame, corn, etc.