

Lo Bak Go

Ingredients

- 6 Shiitake Mushrooms (dried)
- 1/4 c Dried Shrimp
- 2 lb Daikon
- 3 Chinese Sausages
- 4 Green Onions (chopped)
- 1/4 t Sugar
- 1 t Salt
- 1/2 t White Pepper
- 1 c Water
- 1 c Rice Flour
- 2 t Vegetable Oil

Instructions

1. Rinse the shiitake mushrooms and dried shrimp separately with water and gently rub to remove dirt. Place each into a different bowl. Add boiling hot water to cover. Soak for 15 minutes, or until the ingredients turn soft. Drain and dice into small pieces. Peel the daikon and grate using the large holes of a grater, set aside. Cut sausages into quarters lengthwise then chop into small pieces, set aside.
2. Add the sausage into a large nonstick skillet and heat it over medium heat. Cook until the sausage is lightly browned, about 5 minutes. Add the shiitake mushrooms and dried shrimp. Cook and stir for 1 minute. Add the green onions. Stir a few times to release the fragrance and transfer to a bowl.

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3.To the same skillet add the daikon and 1 cup of water. Cover and cook over medium heat until translucent and soft, about 12 minutes. Transfer to a big bowl lined with a cheesecloth. Squeeze out as much liquid as you can and place daikon back into the pan. Measure the liquid to make sure there is 1 cup, add water if needed. Allow the liquid to cool for, 10-15 minutes. Add the daikon back into the large bowl.

4.Add rice flour and daikon liquid into the bowl with the daikon. Add sugar, salt, and white pepper. Stir to mix well. It will form a very runny batter. Pour the batter back into the skillet. Cook over medium-low heat and stir constantly, until the mixture has thickened just enough to draw a line on the bottom of the pan,

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1-2 minutes.

5. Use two 4 1/2" x 4 1/2" containers to cook two batches or one 8" x 8" container. Spray your container with cooking spray. Transfer the mixture into the container. Add water to your steamer and bring it to a boil. Add the daikon cake and cook, covered, over medium-high heat, for 1 hour, until the daikon cake is cooked through. Insert a knife into the cake and it should come out clean. If your batter is slightly thicker or thinner, you might need to adjust the cooking time by adding or subtracting 10 minutes.

6. Once done, remove the container from the steamer and set it aside to cool. Once the container is no longer hot, transfer it to the fridge. Place in the refrigerator overnight.

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7.To remove, use a knife to loosen the edges from the container, then turn the container upside down. It should come out in one piece. Cut into 1/4" thick pieces.

8.Heat a skillet with oil on medium heat. Add slices of daikon cake and brown on both sides. Serve immediately.