



# Ikayaki (Grilled squid)

Time : 10min

Level : ★



## How to make



- ① Combine ["Tare" sauce]
- ② Put oil in a frying pan and grill the squid over medium heat.
- ③ when the color of the squid changes, put ["Tare" sauce] in a frying pan.
- ④ Boil down until the sauce has thickened.

## Ingredients 4 servings

- 200g squid, sliced into strips
- 1 teaspoon oil (vegetable oil)

### ["Tare" sauce]

- 1 tablespoon Sugar
- 1 tablespoon Soy sauce
- 1 tablespoon Mirin (Sweetened sake)
- 1 tablespoon Cooking sake
- Grated ginger to taste

Have a nice time

