

Bitter Melon Egg Crepe

August

Makes 2 servings

1	bitter melon
1 tsp	salt
1/4 cup	salted turnips
4	eggs, lightly beaten
1/4 cup	chopped green onions
2 tbsp	goji berries, rinsed
2 tbsp	cooking oil

Cut bitter melon in half lengthwise. Using a spoon, scoop out and discard white pith and seeds. Slice melon into 3/8-inch thick half moons and toss with salt. Set aside for a few minutes.

Soak salted turnips in enough water to cover for 5 minutes. Drain and coarsely chop. Add beaten eggs together with green onions and goji berries.

Squeeze out excess water from bitter melon and add to egg mixture.

In a non-stick skillet, heat oil over medium high heat. Add enough egg mixture to form a thin round. Let crepe cook without stirring, until bottom is golden, about 3 – 4 minutes. Flip over and cook other side. Repeat with remaining egg mixture.

© Yan Can Cook, Inc. 2023