

## Spinach with Sesame Dressing

September

Makes 4 servings

### Dressing

3 tbsp	toasted sesame seeds
2 cubes (about 1-1/2 tbsp)	white fermented bean curd
1 tbsp	Chinese rice wine or dry sherry
1 tbsp	sugar
1 tsp	bonito soup stock base (hon dashi) mixed with 1/4 cup hot water
1/4 tsp	crushed red pepper
1/8 tsp	ground white pepper
1-1/2 lbs	spinach or watercress, washed

Place 2-1/2 tbsp sesame seeds in blender with remaining dressing ingredients; blend until smooth.

Bring a large pot of water to a boil. Add spinach; cook 1 minute. Drain, rinse under cold running water; drain again. Lay 2 or 3 bunches spinach together on a work surface so they form a bundle about 1 inch in diameter; squeeze to remove as much water as possible. Trim and discard root ends; cut each bundle into 2-inch lengths. Repeat with remaining spinach.

Arrange bundles on a serving platter; pour dressing on top. Sprinkle with remaining sesame seeds.

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