



# Oshiruko?????

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1.red bean(300g=11oz)
- 2.suger(250g=9oz)
- 3.salt(a pinch of)
- 4.mochi(rice cake)

## Instructions

- 1.The red bean is soaked to water all night.
  - 2.put water above 1cm (about 0.5inch)of the top ofred beans, and it boil.
  - 3.throw away water by using the basket(colander) when coming bubble,  
and repeated, and throwing away and put water again.  
Repeat 2 and 3 in 3 times.
  - 4.During simmer. Sometimes put water so that the bean should not face.
  - 5.It boils until becoming soft.
  - 6.When it boils up, bean soup is same level of the top of the beans.
  - 7. add sugar. let it simmer,again. doesn't mix it as much as possible.
  - 8.When sugar melts, add a pinch of salt to it. boil during about 10-15 minute and it stop the heat.
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9.put the lid on, if possible, it leaves it at night.

10.serve with Mochi(rice cake)