

Crispy Cooked Watercress Salad with Shiso & Minced Ginger Pickle

Ingredients

- 2 bunches fresh watercress
- 2 teaspoons minced ginger pickle
- 1 tablespoon shiso (from the umeboshi jar), minced

Preparation

Wash watercress. Bring about 2 inches of water to rapid boil in a medium-size pot. Place one good handful of watercress in the boiling water. After the water returns to a boil, continue boiling for about 3-4 minutes. Remove from pot and spread out on a bamboo basket or hang over the sides of a colander to cool. Repeat the process until all the watercress is cooked. Chop the watercress and place in a bowl. Mix in the minced shiso and ginger pickle.