

## **Kinpira Gobo**

### **Ingredients:**

- 1/2 lb gobo (burdock root)
- 1/4 lb carrot
- 1 tbsp soysauce
- 1 1/2 tbsp mirin
- 1/2 tbsp sake
- 1 tsp sesame seeds
- 2 tsp sesame oil

### **Preparation:**

Peel gobo and shred it into very thin strips. Soak the gobo strips in water for a while and drain well. Peel the carrot and cut it into short and thin strips. Heat sesame oil in a frying pan, and fry gobo strips for a couple minutes. Add carrot strips in the pan and stir-fry them. Add all seasonings in the pan and stir-fry well. Turn off the heat. Sprinkle sesame seeds.