

Korean Bean Sprouts

350 g/.8 lbs fresh bean sprouts

Seasonings:

1 clove garlic, minced

1 tsp finely chopped green onion

½ tsp fine sea salt

1 tsp roasted sesame seeds

1 T sesame oil

Couple shakes of pepper

Boil 6 C water and add 1 tsp sea salt. Plunge bean sprouts into boiling water and cook 1-2 minutes. Drain and then rinse sprouts with cold water.

Squeeze the beans to remove excess water.

Put beans into a bowl and add seasonings. Mix well.