

Okra

❖ Raw Material:

Okra---500g

❖ Storage:

Store with seal at regular temperature, storage period 3 months.

❖ Methods:



① Prepare fresh okra, shorter one is more tender, the harder one is old and have bright-colored .



② Boiled them with salt for 3-5 minutes, drain and rinse in cold water.



③ Temperature: 58 degrees, Timing: 8-12 hours. Till it become crisp and tasty.

Cucumber

❖ Raw Material:

Cucumber---4 pcs

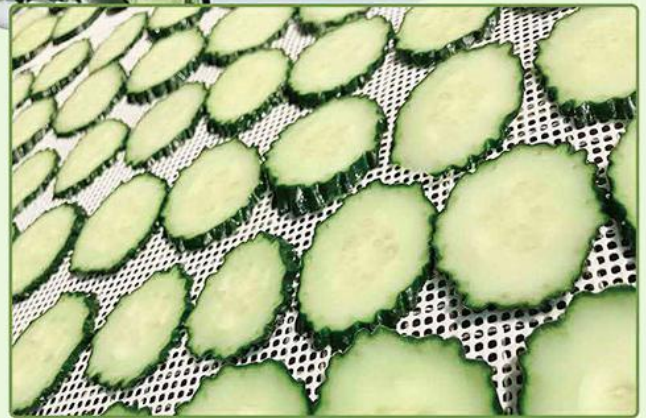
❖ Storage:

Store with seal at regular temperature, storage period 3 weeks.

❖ Methods:



❶ Prepared fresh cucumber, which have small and thick thorn.



❷ Use a slicer to cut it into 6mm slices.



❸ Temperature: 58 degrees
Timing: 3-6 hours.



❹ Store with seal.

Ginger



✚ Raw Material:

Ginger---1000g

✚ Storage:

Store with seal at regular temperature,
storage period 1 month.

✚ Methods:



- 2 Soak the ginger in water to remove residues of pesticides.



- 2 Cut into 5mm slices.



- 3 Temperature: 70 degrees
Timing: 6-9 hours.

Pumpkin

❖ Raw Material:

Pumpkin---1000g

❖ Storage:

Store with seal at regular temperature, storage period 2 months.

❖ Methods:



❶ Pick old pumpkin which taste sweeter.



❷ Wash and peel off. Remove the seed, cut into 1 cm slices.



❸ Temperature: 58 degrees, Timing: 6-8 hours.



❹ Steam for 10 minutes.



❺ Dehydrate again. Temperature: 58 degrees Timing: 3-5 hours.

Radish

Raw Material:

Radish---1000g; salt---20g
pepper / garlic / vinegar
sesame oil / sugar --- a little

Tips: Put a little chicken essence will taste better.

Methods:



1 Wash and remove leaves and roots.



2 Cut into 1cm slices.



3 Put some salt on it and mix it well.



4 Rinse with water after well pickled.



5 Drain the radish.



6 Put on trays.



7 Temperature: 58 degrees, Timing: 5-7 hours.



8 Prepare pepper and garlic.



9 Mixed all the ingredient with radish.

Hot pepper



❖ Raw Material:

Hot pepper---500g

❖ Storage:

Store with seal at regular temperature, storage period 12 months.

❖ Methods:



❶ Pick old pumpkin which taste sweeter.



❷ Wash and peel off. Remove the seed, cut into 1 cm slices.



❸ Temperature: 58 degrees
Timing: 7-9 hours.