

美國生魚片 American Sashimi

這就是我要介紹的美國生魚片。這是我發明的一道菜單。很簡單，一) 到超級市場裏面賣魚的部門，買一罐醃魚。美國醃魚也有用白色奶油醃的，也有用酒醃的。我通常是買白色奶油醃製的。二) 然後買一支美國芹菜。回家以後，把芹菜洗乾淨，切成兩三寸左右的長條。我的做法是把這些芹菜長條風乾以後放在容器裏面，冰起來。

Sashimi is the Japanese word for 'raw fish dish'. I invented this dish which I called 'American Sashimi'. It is very easy to make: 1) Go to the fish department in the supermarket and buy yourself a bottle of pickled fish. There are usually two types: one is pickled in wine, and the other in cream. I use the fish pickled in cream because it goes with the celery better for me. 2) Buy a stalk of celery. Wash the celery and cut into pieces of 2 to 3 inches in length. Air-dry these celery pieces and then store them in a container. Put the celery in the refrigerator.

要喫的時候，一) 拿出來，放在大碗公裏面，二) 然後用調羹挖出幾片醃製的生魚片來，放在芹菜上，三) 然後灑上一些葡萄乾。

When you are ready to eat: 1) pull out some of these celery sticks, put them in a bowl; 2) dig out some of the pickled fish pieces and pile them on the celery; 3) Sprinkle some raisins on them .

哇！這就是我的‘美國生魚片’。又好喫，又營養，又 Cool!

Now! You have a dish of the delicious 'American Sashimi'! Full of nutrition and cool!

我算了一算，我的美國生魚片，一份大約成本是一塊錢美金。不是便宜的瘋狂了嗎？

After a quick calculation, a bowl of this 'American Sashimi' costs approximately one dollar. Isn't it inexpensive like crazy!



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