

## Okinawan Style Goya Gomae (Bittermelon in sesame seed dressing)

PREP TIME

15  
minutes

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#### INGREDIENTS

3 strips bacon thick or thin sliced into 1/2" strips  
2 pcs bittermelon sliced thinly or thick sliced that have been pre blanched  
2 Tbsp. toasted sesame seeds  
1 tsp sugar  
3 Tbsp dashi  
1 tsp shoyu

#### DIRECTIONS

1. In a "tsurubachi" or Japanese style ribbed mortar and pestle, place the sesame seeds and grind for one minute
2. Add in the dashi, shoyu, and sugar and continue to grind for another minute, then set aside
3. Heat a medium sized saute pan on med and add in the bacon strips and saute to render the fat, turn the heat to high
4. Add in the bittermelon and continue to saute for 1 minute just until the goya gets a little singed
5. Drain the excess oil from the pan and place the bacon and bittermelon mixture into the sesame dressing and toss well
6. You can eat it as is or chill and serve cold

COOK TIME

10  
minutes

YIELD

4  
servings