

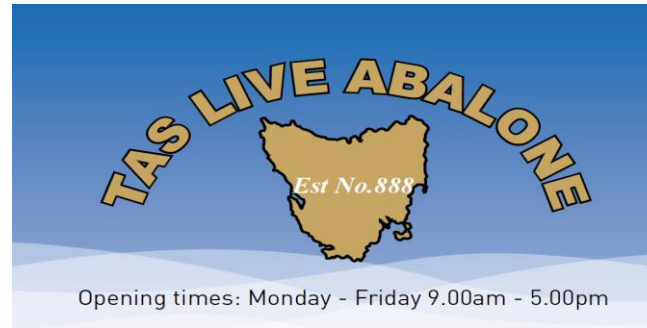
1. Place the dry abalone, black or greenlip into a bowl of tap water. Insure that you change the water each day (recommended every morning). Carry this Task out for three days. Doing this will rehydrates the dry abalone and will prepare the dry for cooking. Ensure the dry is fully submersed for each of the three days so that it reconstituted evenly through out the dry abalone.

2. Steam the dry abalone in either a basket steamer or pressure cooker. Using either of the steaming options will vary times. The abalone will become soft over time. Time period will differ with a number of reasons such as the size of the individual dry abalone and if you have chosen pressure cooker or basket steamer. Time period will be roughly 6 to 9 hours. Keeping an eye on the water level. Ensure to check the dry during the steaming period, checking its softening process, with a simple finger pinching method.

3. When the dry abalone is to your desired softness. You'll add it to a slow cooking pot with the abalone sauce which has been made. Quantity will vary from amount of dry abalone and personal taste. First thing will be Chinese ham (Virginia ham), Chicken Stock, Garlic Clove, Oyster sauce and Orange peel. When cooked, thinly slice the dry abalone and place on a plate then cover with sauce. Enjoy the sweet candy heart flavors that only Tas live natural dried abalone persist.

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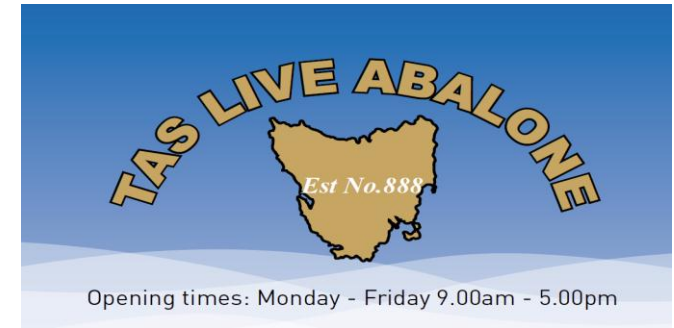
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