
Porphyra miniata

Porphyra chips

This is best prepared just before using, as Porphyra readily absorbs moisture from the air and is tastiest when crisp. When these tasty chips are ready they are placed in stacks and fastened with toothpicks. Otherwise the slightest breeze would float them off the plate.

- Wash fresh Porphyra quickly in cold water to remove any sand. Do not soak! Spread out in strong sun and breeze until completely dry. Store in plastic bags.
- When ready to use, snip into 2- to 3-inch strips and bake at 200 degrees for 20 to 30 minutes until crisp. Eat like potato chips, with tea or cocktails.

Substitutes

Porphyra (various species)

Porphyra suborbiculata

Toasted kim

6 SERVINGS

- Mix the salt and oil together. Rub a thin coat of this mixture on one side of each dried sea vegetable sheet. Lay the sheets one atop another. Roll them up and allow them to stand for 5 minutes.
- Unroll, separate, and broil each sheet directly over a low flame in a hot pan until it is crisp. Cut each sheet into 4 pieces and serve with hot rice or with cocktails.

Substitutes

Porphyra (various species)
