

กินดี มีสุข Well, Live Well.



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Bacon-Wrapped Mushroom

Ingredients

- Bacon 2 slices
- Enoki Mushroom 30 g
- Thin Slices of Carrot 3 slices
- Boiled Spring Onion 3 leaves
- Goma Shoyu Salad Dressing 30 ml

Our Product



Goma Shoyu Salad Dressing
น้ำสลัดซีอิ๊วญี่ปุ่น
พบนงาตัว

Cooking Method

1. Fry bacon until the oil comes out.
2. Wrap mushroom with the bacon, carrot, and spring onion.
3. Season with Goma Shoyu Salad Dressing.

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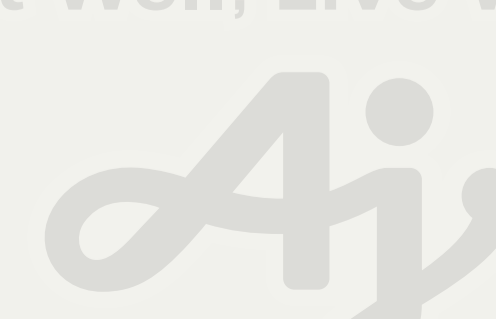
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