

How to make lakamiin- Intermediate

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Ingredients:

dried fish
dried meat
flour
water

Measurements:

2 cups of flour
Half cup of
Full cup of salmon or meat
 $\frac{1}{4}$ cup of water
half full
handfuls of flour and water
5-10 minutes (cooking time)

Utensils:

pan (middle-sized) (two quart)
bowl
water
spoon

Action words:

pour
stir
boil
sprinkle
mix
drop
cook

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1. Fill pan half full with water.
2. Put it on the stove to boil.
3. Put one cup of flour into bowl.
4. Sprinkle flour with $\frac{1}{4}$ cup of water.
5. Mix with your fingers.
6. Drop handfuls into the water.
7. Stir continuously.
8. Add deer meat or salmon to the flour.
9. Stir into the pot.
10. Cook for five to ten minutes.
11. Add $\frac{1}{4}$ cup water if lakamiin is too thick.