

# Seaweed Kroepeck



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# Seaweed Kroepeck

## Ingredients:

- 4 cups all-purpose flour
- ¼ cup seaweed powder
- 1 tsp. salt
- ½ tsp. MSG or vetsin (optional)
- ¼ tsp. finely ground black/white pepper

## Procedure:

1. Add salt, MSG and seaweed powder with the flour.
2. Mix well and add water to produce a liquid mixture.
3. Pour mixture into a slightly greased pan and steam for about 2 to 3 minutes or until the mixture becomes clear.
4. Sundry for 1 to 2 days or until it becomes brittle.
5. Cut into desired sizes.
6. Store in a cool dry place or deep fry and serve with your favorite dipping sauce.

**ROI: 60%**

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