

Mochi Senbei

(Japanese snack recipe that we learned from our dear friend Tsukasa -- a great way to use up stale mochi)

Ingredients: old mochi, salt, oil, soy sauce

Directions:

1. Set old mochi out for 2 or 3 days until it becomes completely dry.
2. Crush dried mochi into small pieces.
3. Deep fry the mochi pieces in oil. Remove to drain.
4. Sprinkle salt and soy sauce over top of the fried mochi pieces while they are still warm.
5. You should hear the sound of soy sauce absorption into the mochi. Enjoy!