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r/AskCulinary



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r/AskCulinary • 3 yr. ago

planetcorndog



how do sushi restaurants make the finely shredded crab in california rolls/kani salad?

Technique Question

Whenever i try and shred the imitation crab from the grocery store, it never has the same texture/taste. how can i replicate this at home?



8



15



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Most-End8027 • 3y ago •

the type of imitation crab that you want is called surimi. they are usually individually wrapped sticks, in a package, that look kinda similar (in shape) to king crab leg meat. you'll be able to peel it apart uniformly very easily. if you have a 99 ranch or a marukai market you can for sure get it there. most asian groceries should carry it also, but may be in the frozen section. hope this helps



7



Reply



Anoncook143 • 3y ago •

Some Asian markets have sticks that are more easily shreddable



4



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joshuasachs • 3y ago •

[Skip to main content](#)[Log In](#)**joonjoon** • 3y ago •

You gotta get the right kind. Different kinds of imitation crab have different textures

↑ 3 ↓ [Reply](#) ...

**migistia** • 3y ago •

It's usually imitation crab which comes already shredded.

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**planetcorndog** [OP](#) • 3y ago •

do you know where i can buy it?

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california roll is mentioned! also similar to kani salad

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**r/AskCulinary** • 16 days ago

How do restaurants get their stir fry so crispy and flavorful?

454 upvotes · 75 comments

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2.3K upvotes · 125 comments



r/ketoaustralia • 3 yr. ago

never just assume the ingredients of meat products.

7 upvotes · 13 comments



r/sushi • 3 yr. ago

Sushi doesn't look or taste good how can I improve?

4 upvotes · 28 comments



r/AskCulinary • 21 days ago

I have some severely over salted slow cooked chicken. How do I save it?

135 upvotes · 40 comments



r/CannedSardines • 3 yr. ago

tj's dorade review w/ recipe! tastes like white fish. some little bones. when eating plain out of can, it tastes better at first, then gets a bit boring to finish. recipe: take out of can (gasp...

16 upvotes · 9 comments



r/BabyLedWeaning • 3 yr. ago

Easy to grip finger foods

5 upvotes · 12 comments



r/AskCulinary • 9 days ago

Making a beef Wellington for my girlfriend and the butcher sliced my prosciutto way too thick. Can I slice it thinner myself or am I screwed?

240 upvotes · 41 comments



r/AskCulinary • 12 days ago

Should I just start over (insanely salted dry brine turkey)?

109 upvotes · 109 comments



r/EatCheapAndHealthy • 3 yr. ago

any advice on a making jalapeno cheese fries more healthy?

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I bought raw cranberries and I didn't know they're bitter. They're not very appetizing raw... What can I cook/bake with them? :(

50 upvotes · 38 comments



r/AskCulinary • 11 days ago

What happens if I use the solidified fat on the refrigerated turkey stock to make the roux to make gravy with said turkey stock?

167 upvotes · 60 comments



r/AskCulinary • 3 yr. ago

Why does my Carne Asada meat always come out tough? Am I getting bad meat or doing something wrong?

17 upvotes · 23 comments



r/AskCulinary • 11 days ago

My mom's oven has both an air-fry and convection setting. I've always thought they were the same thing- what is the difference between the two?

197 upvotes · 41 comments



r/AskCulinary • 12 days ago

I accidentally made breadcrumb "candy" as a topping and cannot figure out how to recreate it.

177 upvotes · 36 comments



r/keto • 3 yr. ago

Most craved keto-friendly food?

168 upvotes · 287 comments



r/filipinofood • 3 yr. ago

How do I make Pork Belly Adobo less oily

73 upvotes · 28 comments



r/AskCulinary • 26 days ago

When starting a dish with shallots and garlic in oil, my chef always adds salt. He claims it slows the browning of the garlic. Thoughts?

400 upvotes · 25 comments



r/Cooking • 1 day ago

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Chicken juiciness questikn

10 comments

 r/Cooking • 27 days ago

What happened to potatoes? I havent gotten fresh ones in maybe a year.

598 upvotes · 308 comments

 r/veganrecipes • 3 yr. ago

How to COMPLETELY remove the soy curl taste and soft texture?

5 upvotes · 20 comments

 r/Cooking • 26 days ago

Why can't I get basic baked potatoes correct?!

110 upvotes · 170 comments

 r/Cooking • 15 days ago

If I cracked an egg into a bowl, then added boiling chili, would it cook?

404 upvotes · 116 comments

 r/Cooking • 28 days ago

How do Chinese Restaurants make their egg fried rice so damn moist??? I feel like mine is so dry everytime I make it?

1.4K upvotes · 399 comments

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