

Miso soup

味噌汁

- Ingredients (For 2 people)

2 tablespoons Miso (Soybean paste)

1/2 onion

2 dried Shiitake mushrooms

1 cup Dashi stock (See the 12th Dec. post)

1 cup water (leftover from soaking Shiitake)

1 tablespoon cooking Sake

● Slice vegetables



Soak 2 dried Shiitakes in cold purified water and put in the refrigerator for 24 hours (start soaking the day before cooking)

※ Keep 1 cup of the soaking water



Cut off the shiitake's hard tips

Cut the shiitakes into strips



Cut $\frac{1}{2}$ onion into strips

- Boil the vegetables and stock in a pan over high heat



Put 1 cup Dashi stock (See the 12th Dec. post) in a pan



Add 1 cup leftover water from soaking the shiitakes



Add sliced onion and shiitake in the pan and heat over high heat

- Cook until the onion is tender



Turn down the heat to medium once sauce is boiling.

Add 1 tablespoon cooking Sake.

Set a timer for 5 minutes.

The onion will get transparent.

● Dissolve Miso in the soup



You can easily get Miso (Soybean paste) in most Asian grocery stores and some supermarkets.

Turn off the heat when the onion is tender.
Put 2 tablespoons Miso into a hand strainer.

※ Boiling makes Miso soup taste bad so we turn off the heat once it starts boiling.



Dissolve Miso in the strainer in the pan by stirring.

※ A small amount of soybeans will be left in the strainer, so throw the leftover soybeans away.

- Heat the pan on low heat



Heat up until it is hot, but not boiling,
over low heat



Serve in a bowl