

Recipes ***- The Versatility of Miso -***



Sendai Miso Dressing Makes approximately 1 ½ cups

¼ cup	Sendai miso
¼ cup	rice vinegar
¼ cup	water
2 each	garlic cloves, grated fine
2 tsp.	sugar
6 Tbs.	oil, grapeseed or vegetable

Whisk miso, vinegar, water, garlic and sugar.
Slowly whisk in oil to blend.

Sendai Miso Salsa Makes approx. 1 quart

1 each	yellow onion
2 each	tomatoes
1-2 each	jalapenos
½ bunch	cilantro
2 each	garlic cloves
¼ cup	extra virgin olive oil
6 ½ oz.	Sendai miso
1 tsp.	sesame oil

Juice of one lime

Peel and dice onions in ¼-inch pieces.

Dice tomatoes in ¼-inch pieces.

Finely chop jalapenos.

Chop cilantro.

Grate garlic cloves with a microplane grater, or chop into a paste.

Blend all ingredients together.

Refrigerate for several hours to allow flavors to marry.

Chef Sho Kamio, Yoshi's Restaurant www.yoshis.com