

# Cooking Sauce Sweet Miso

Used bonito as a secret seasoning.

2 kinds of Miso, Saikyo Miso and Haccho Miso, are blended. Sweet taste.

It can be used as sauce for grilling, stir-frying, stewing or dressing.



Product code	13287	
JAN code	4971880132876	
Packing style	1260g × 6	
Shelf life	300days in room temperature	
Ingredients	Sugar, Miso, Seasoning, Vinegar, Salt, Bonito extract, Thickener(Processed starch), Glycine, Flavor enhancer (Amino acid, etc.), Sodium acetate, Sake lee	
Nutrition Facts (per 100g)	Energy	206kcal
	Protein	4.4g
	Total fat	2.0g
	Carbohydrates	42.6g
	Sodium	1509mg
	Salt	3.80g

## Stewed Mackerel

### Ingredients

- Cooking sauce sweet miso 200g
- Water 100g
- Mackerel (about 100g) 1 piece
- Ginger (sliced) 20g
- Green onion (5cm length cut) 15g
- Ginger (shredded) 2g



### Directions

- ① Combine miso sauce and water.
- ② Put ①, mackerel, green onion and ginger in a pan.
- ③ Stew them for 15 minutes.
- ④ Place them on a plate.

## Pork Cutlet Rice Bowl with Miso

### Ingredients

- Rice 250g
- cabbage (fine cut) 30g
- pork cutlets 1 piece
- Cooking sauce sweet miso 30g
- White sesame Small Quantity
- Small green onion (edge cut) 1g
- Long onion (Thin cut) 7g



### Directions

- ① Put rice on bowl, dish up cabbage, pork cutlets and pour miso sauce.
- ② Topping white sesame, small green onion and log onion.

## Deep-fried Tofu with Miso sauce

### Ingredients

- Deep-fried Tofu (2 × 3cm) 3piece
- Salt and pepper adequate amount
- Cooking sauce sweet miso 60g
- Walnut (Chopped) 40g



### Directions

- ① Mix miso sauce and walnut.
- ② Season skewered deep-fried Tofu with salt and pepper.
- ③ Grill them in a toaster, then put ①.



## MISO KONJAC

### Ingredients

- konjak(stick cut) 40g
- Cooking sauce sweet miso 10g
- Sesame adequate amount



### Directions

- ① Boil skewered Konjac.
- ② Put miso sauce.
- ③ Top with sesame.

## Fried Tofu and Eggplant with Miso sauce

### Ingredients

- Cooking sauce sweet miso 10g
- Eggplant(chopped) 100g
- Peas(boiled) 14g
- Deep-fried Tofu(bite-size cut) 95g
- small green onion(sliced) 2g



### Directions

- ① Fry eggplant and deep-fried Tofu.
- ② Season with miso sauce.
- ③ Top with peas and green onion.

## MISO TOFU

### Ingredients

- Firm Tofu(1cm-thick cut) 90g
- Cooking sauce sweet miso 15g
- your favorite vegetables



### Directions

- ① Drain firm tofu.
- ② Put drained Tofu on a plate.
- ③ Pour miso sauce on them and sear with a burner.
- ④ Add your favorite vegetables.

## Fried Vegetables – miso flavor–

### Ingredients

- salmon(bite-size cut) 70g
- Cabbage(bite-size piece) 90g
- Bean sprouts 50g
- Shimeji mushroom 30g
- Onion(sliced) 30g
- Carrot(shredded) 10g
- Cooking sauce sweet miso 15g
- Small green onion(sliced) adequate amount



### Directions

- ① Fry salmon, cabbage, bean sprouts, shimeji mushroom, onion and carrot in a pan.
- ② Season with miso sauce and serve on a plate.

## Zhajangmian

### Ingredients

- Chinese noodle(boiled) 250g
- Cooking sauce sweet miso 15g
- Bamboo sprout(Chopped) 10g
- Green onion(Chopped) 5g
- Minced meat 35g
- Carrot(shredded) 10g
- Cucumber(shredded) 15g
- White part of green onion(shredded) 10g
- Tomato(diagonal cut) 25g
- Poached egg 1piece

### Directions

- ① Fry meat, bamboo sprout and green onion in a pan. Add miso sauce.
  - ② Place Chinese noodle on a plate and serve
- ①, carrot, cucumber, green onion, tomato and poached egg.



## NEGI & MISO pizza

### Ingredients

- Pizza crust (8inch) 1piece
- Shredded cheese 20g
- Shimeji mushroom 20g
- Sliced bacon 20g
- Green onion(4cm length cut) 60g
- Cooking sauce premium miso 15g



### Directions

- ① Mix green onion and Miso sauce.
- ② Put cheese on a pizza crust. Put Shimeji mushroom and sliced bacon on it.
- ③ Put ① on it and grill in the oven.