

ANCIENT MISO DIPPING SAUCE



DIRECTIONS

Classic Asian ingredients and flavors combine in this versatile sauce that's a perfect accompaniment for Alaska salmon, halibut, scallops, crab and black cod.

Place the ginger, miso paste, water, rice vinegar, basil leaves, and pepper into a blender or food processor. Blend or pulse until the peppers are finely minced. Pour the sauce into a serving dish and garnish with chopped chives, if desired.

*1/4 teaspoon red chile flakes may be substituted for peppers.

Makes about 1 1/4 cups.

prep time: 5 cook time: 0 servings: 4

INGREDIENTS

2 Tablespoons peeled and chopped fresh ginger
1/3 cup white miso paste
2/3 cup warm water
1 to 2 Tablespoons rice vinegar
1/3 cup torn Thai basil leaves (about 6 to 8 leaves)
1 small red or orange pepper (jalapeño, Scotch bonnet, Thai chile, etc.), halved and seeded*
Chopped chives, if desired, for garnish



Wild, Natural & Sustainable®