

## ゆず味噌・田楽 *Yuzu Miso Sauce for Dengaku*



Makes about 1/3 cup sauce.

Ingredients:

1/3 cup *Saikyo shiro miso* (sweet, light bean paste)

1 and 1/2 tablespoons *saké*

1 tablespoon water

1 teaspoon finely-grated *yuzu* zest

1 tablespoon **YUZU JUICE**, optional (see **Kitchen Notes** after main recipe)

Pinch of sugar, optional (sweet/salty flavor of *shiro miso* varies tremendously from brand to brand)

Combine the sweet, light bean paste with the *saké* and 1 tablespoon water in a small, sturdy saucepan. Before placing the pan over heat, stir ingredients with a wooden paddle or spatula until ingredients are thoroughly mixed. Once completely mixed, place the saucepan over gentle heat. Stirring, cook about 1 minute until glossy and ever so slightly thickened.

Using a fine-tooth microplane, scrape the skin of a fresh yuzu to produce fine zest. Add half of this zest to the pan, reserving the other half for later.



Continue to cook the sauce over medium heat, stirring constantly to prevent scorching. The sauce will bubble and splatter a bit, so use caution, and a long-handled wooden spoon or spatula. Cook until the mixture is aromatic, glossy and the consistency of tomato ketchup (when you stir, you should be able to see the bottom of the pan).

The sauce will stiffen and thicken a bit as it cools so err to the side of thin (but not runny). Use a spoon to take a small sample from the pot. Allow the sample to cool before tasting. Adjust, as needed, with a pinch of sugar (if too salty) and/or water (if too stiff). Add the remaining zest and yuzu juice (optional); stir to blend. Set aside to cool completely.

Transfer cooked and cooled sauce to a glass jar with a tight-fitting lid and refrigerate. Sauce will keep for 3-4 weeks.



The zested fruit can be used to scent your bath, what the Japanese call **YUZU YU**. Find out more about the custom of bathing in *yuzu*-scented baths at wintertime at my Kitchen Culture blog (December 2021).



#### KITCHEN NOTES:

Yuzu juice is available, bottled, at many Asian grocery stores and online. It is quite tart-and-bitter but provides a good counterpoint to the sweet-and-salty miso.