

## Kabosu Miso かぼす味噌



I love the combination of bitter-and-tart *kabosu* with yeasty-salty *mugi miso*. I make it into a flavored miso that serves as a dip for cucumbers or celery. In hot, muggy weather try a dab on chilled blocks of *tōfu*: wonderfully refreshing.

Once assembled the flavored miso will keep for several months, refrigerated in a lidded glass jar.

**Kabosu Miso**; makes about 1/3 cup:

2 *kabosu* to make 1 Tablespoon zest + 2 Tablespoons juice

3-4 Tablespoons *mugi miso* (barley-enriched) and/or *shiro miso* (light-colored miso)

Depending on the sweetness level of the miso you use and the tartness of your fruit, adjust flavors with a pinch salt OR a drop of *mirin* (or honey); optional



Combine the zest, juice, and miso in a small bowl; mix well to combine. Taste, and adjust, if necessary, with salt or mirin or honey.

**Salad Dressing:** In addition to being a dip or spread, *kabosu miso* can become the base for a lively salad dressing. For maximum aroma, assemble the dressing fresh each time, just before using.

- 1 teaspoon *kabosu miso*
- 2 teaspoons *komé su* (rice vinegar, left)  
OR *jun mai su* (pure rice vinegar, center)
- 1 tablespoon virgin olive oil (right)
- 2 Tablespoons water



Combine ingredients in a small glass jar with a tight-fitting lid. Shake well to combine. Adjust consistency with additional water, if necessary.