

いちごシロップかき氷  
*Ichigo Shiropu Kaki-Goori*  
Fresh Strawberry Syrup over Shaved Ice



Makes 1 and 1/2 cups syrup.

1 pint (about 3/4 lb or 350 grams) fresh strawberries  
(bruised and/or odd shaped fruit is fine)

3 Tablespoons sugar

1 Tablespoons lemon juice

1/4 teaspoon *usukuchi shōyu* (light-colored soy sauce)

Wash, hull, and drain strawberries. Transfer to an enamel or other saucepan with a non-reactive surface. Add sugar, stir, and set over low heat. Cook, stirring, until the strawberries release their liquid. Add the lemon juice (this will brighten the flavor of the sauce), and cook, stirring, for 5-6 minutes or until the strawberries begin to lose their shape. Continue to cook, stirring, for another 4-5 minutes or until the sauce has thickened to become slightly syrupy. The sauce will thicken more after cooling.

Remove the syrup from the heat and stir in the light-colored soy sauce (this will mellow the sweetness of the sauce). Let the syrup cool. Pour over shaved ice.

Any syrup that is not used right away can be stored in a glass container, covered and refrigerated, for up to 1 month.