

How to make a wintery Miso Soup (Japanese Comfort Soup) with a lot of winter vegetables 😊 <options: sliced pork or beef or chicken>

by Mari Gray 



Serve with rice or you can add Udon Noodles (Japanese Fat Noodle)
chopstick <Hashi>
soup spoon <Renge>

Ingredients:

- Miso** Awase Miso with Dashi (means broth) (* Asian Store or whole foods) 2~3 Tsp. (tablespoon)
- Vegetable**
 - Napa** (chinese cabbage) 4~5 Leaves
 - Scallions** 1~2 stock
 - Dai Kon** (chinese radish) 3 inches
 - 2 Carrots**
 - 3 Taro or Potatoes**
 - Dried Shitake Mushroom** 4~5 pieces
- To Fu** (medium Firm) half Package. cut into 1 inch cube
- options**
 - Dried Wakame (seaweed) 2 TSP.
 - sliced pork 0.25 lb. or beef

* Soak into 1 1/2 cup water 30mins
this water will add to the soup!!

① note: soak dried mushroom 30mins first

Boil water (3 cups) + add mushroom broth 1~1/2 cup

3 cups medium size pot medium heat

② cut all of the vegetables and add to the pot

* Icho-cut Ginko Leaf style

Napa 1" x 2" Daikon 1/4 carrot 1 inch size circle or quarter Taro potatoes

Tip: Taro Potatoes are slimy + starchy. Add salt over the cut potatoes then wash it before putting into the soup pot.

③ Napa, Daikon, Carrots, Potatoes in

* you can add sliced soft mushroom as well

medium to simmer

④ Add Miso

2-3 Tsp (tablespoon) use a small strainer if you have. mix evenly well.

⑤ Add ToFu + Wakame + Pork meat

Separate each slice

⑥ Taste the Soup and add Salt, Miso if needed. 40~50mins

⑦ Add cut scallions before serving to the soup

Small pieces ready to eat! next Day is even Tastier 😊