

Miso Soup

Makes four servings

Ingredients

- 1 quart dashi or vegetable stock
- 1 2-inch piece dried kombu
- 2 tablespoons miso paste
- 1/2 cup firm tofu, diced
- 1/4 cup dried wakame
- 1/4 cup sliced scallions

Directions

1. Bring the dashi or stock and kombu to a boil in a sauce pan or soup pot.
2. Reduce to a simmer, and cook for 10 minutes.
3. Remove kombu. Discard, or reserve for another purpose (maybe pickling?)
4. Add the miso paste with the broth.
5. Bring soup to a boil, then reduce to a simmer.
6. Add salt to taste.
7. Ladle hot soup into four bowls.
8. Divide the tofu, wakame, and scallions evenly between the three bowls and serve immediately.

MARY MAKES DINNER



This recipe caame from Mary Makes Dinner
<http://MaryMakesDinner.Typepad.com>

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Questions, comments?

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