

SOY MISO GINGER GLAZE



Yields:
1 ½ cups (375 ml)

INGREDIENTS

¼ cup	White Miso Paste	60 ml
¼ cup	BC Honey	60 ml
¼ cup	Soy Sauce	60 ml
½ cup	Water	125 ml
1 tbsp	Cornstarch	15 ml
2 tbsp	Rice Vinegar	30 ml
2 tbsp	Fresh BC Ginger	30 ml
2 tbsp	Fresh BC Garlic	30 ml
1 tsp	Sesame Oil	5 ml
1 tbsp	Vegetable Oil	15 ml
To Taste	Freshly Cracked Black Pepper	To Taste

DIRECTIONS

1. Heat heavy-bottomed saucepan over medium heat.
2. Add vegetable oil and sauté BC Garlic and BC Ginger for 4-5 minutes until soft and fragrant.
3. Deglaze pan with vinegar and turn heat to high for 2 minutes.
4. Combine miso paste, BC honey, soy sauce, water, cornstarch, and sesame oil in a bowl and whisk until well combined. Add mixture to saucepan.
5. Simmer at medium-low heat for 10 minutes and taste.
6. Adjust seasoning and enjoy!

