

## Niku Miso Recipe

This all-purpose miso meat sauce can be used with rice, noodles, or even lettuce wraps. This recipe makes approximately 4 servings.

### Ingredients:

- 1 lb ground meat of choice
- 1 knob ginger
- 2 green onions
- 1 Tbsp sesame oil
- 2-3 Tbsp miso
- 2 Tbsp sugar
- 3 Tbsp mirin
- 3 Tbsp sake
- 1 Tbsp soy sauce
- 2 Tbsp water
- 2 tsp cornstarch

### Directions:

1. Grate ginger and chop half of the green onions.
2. Combine 3 Tbsp mirin, 3 Tbsp sake, 1 Tbsp soy sauce, 2 Tbsp water, and 2 tsp cornstarch. Mix together until everything is well combined.
  - a. This will be the seasoning for the meat.
3. Heat a saucepan or frying pan over medium heat. Once heated, add 1 Tbsp sesame oil and half of the chopped green onion.
4. Add in the ground meat and break it up so that it mixes with the green onion.
5. Next, add in the grated ginger and cook until the meat is no longer pink.
6. Once the meat is browned, add in the miso and sugar, and combine well.
7. Then add in the seasonings (from Step 2) and cook on medium-low heat.
8. When the cooking liquid is reduced to your liking, turn off the heat.
  - a. Depending on how much sauce you want, you can cook it longer.
9. Transfer to a bowl or container and serve along with rice, salad, noodles, etc.

### Notes:

1. You can keep the miso niku in the fridge for up to a week or freeze it for up to 3-4 weeks.