

Ancient Miso Dipping Sauce



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: Makes about 1-1/4 cups

Ingredients:

Classic Asian ingredients and flavors combine in this versatile sauce that's a perfect accompaniment for Alaska salmon, halibut, scallops, crab and black cod.

2 Tablespoons peeled and chopped fresh ginger

1/3 cup white miso paste

2/3 cup warm water

1 to 2 Tablespoons rice vinegar

1/3 cup torn Thai basil leaves (about 6 to 8 leaves)

1 small red or orange pepper (jalapeño, Scotch bonnet, Thai chile, etc.), halved and seeded*

Chopped chives, if desired, for garnish

Description:

Place the ginger, miso paste, water, rice vinegar, basil leaves, and pepper into a blender or food processor. Blend or pulse until the peppers are finely minced. Pour the sauce into a serving dish and garnish with chopped chives, if desired.

*1/4 teaspoon red chile flakes may be substituted for peppers.