

## MISO SOUP

I keep reading that it makes much more sense to buy dashi stock powder than to make your own from scratch.

I've also seen a recipe where you just use water – no dashi at all.

### Ingredients

6 cups dashi stock

4-5 thinly sliced shiitake mushrooms

3 tablespoons miso paste

(if you're using water (instead of dashi) – add 1 T miso paste for every ½ cup water)

2 tablespoon soy sauce

3 ounces tofu cubed

1 green onion, sliced thinly

### Preparation

- Heat stock gently on medium-low
- Add mushrooms and cook for 3 minutes
- Ladle small amount of dashi into a bowl.
- Add soy sauce and miso paste.
- Stir together.
- Add miso mixture to soup and stir in.
- Add tofu, heat soup to just below boiling.
- Serve topped with sliced green onion.

