



Easy Vegan Miso Sauce

Serve this flavorful sauce with steamed vegetables and brown rice for a quick and tasty meal. It's also an essential ingredient in our [Miso-Glazed Butternut Squash with Spinach](#) recipe.

By Del Sroufe

Makes $\frac{3}{4}$ cups
Cook Time: 40 minutes

INGREDIENTS:

One 6-inch piece kombu

$\frac{1}{4}$ cup plus 2 tablespoons mellow white miso

3 tablespoons mirin

3 tablespoons sake

- 1 In a large saucepan, bring 8 cups of water to a boil. Add the kombu; simmer, uncovered, over medium heat for 20 minutes. Let cool, remove the kombu, and measure out $\frac{1}{3}$ cup broth to use in the sauce. (Refrigerate or freeze the remaining kombu broth for another use.)
- 2 In a medium saucepan, bring $\frac{1}{3}$ cup kombu broth to a boil and add the miso, mirin, and sake. Remove the pan from the heat and whisk the mixture until smooth and creamy.