

Seafood Miso Soup with Dipping Sauce

MAKES ABOUT 4 SERVINGS OF ABOUT 2 CUPS

INGREDIENTS

2 pieces dashi kombu (*dried seaweed, 4 in x 4-in square*)
1 slice ginger, crushed (*about 1-in piece*)
6 cup water
1/2 cup bonito flakes (*2 individual packets*)
1/2 lb clams (*or mussels, scrubbed*)
8 large shrimp
12 oz swordfish fillet, cut into 1-in pieces (*can substitute opah or mahimahi*)
1/4 cup sake
3 tbsp miso
4 tsp soy sauce
1/4 cup daikon radish, grated fine (*use a ginger grater for best results*)
4 tsp lemon juice or ponzu
Steamed baby bok choy or Shanghai cabbage, sliced green onions (*optional*)

DIRECTIONS

1. In a pot, bring kombu, ginger and water to a boil. Remove from heat, add bonito and cover the pot. Let steep at least 15 minutes, strain and discard kombu and bonito. Reserve 2 tbsp of the broth for the dipping sauce.
2. Bring the rest of the broth to a boil, and add clams and shrimp. As soon as clams begin to open and shrimp start to turn opaque (about 2 minutes), remove from heat and add fish. Mix sake with miso, adding 1 tbsp of sake at a time until smooth. This is the broth. Cover and rest 5 minutes or until fish is cooked through.
3. Meanwhile, prepare dipping sauce. In a mixing bowl, combine reserved broth, soy sauce, daikon and lemon juice or ponzu.
4. Divide sauce into 4 small bowls or deep saucers (about 2 tbsp each). Gently re-heat soup (do not bring to a boil).
5. Top each portion with baby bok choy and sliced green onions (if using).
6. Serve with brown rice on the side. Dip fish in sauce as you eat.



*Recipe and Photo Courtesy
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