

## Ginger Lime Miso Sauce



### Makes:

8 servings

### Utensil:

3 Qt. Ultimate Culinaire with Cover (Limited Edition)  
Saladmaster Food Processor

**Rate** ★★★★★

### Recipe:

### Contributed By:

Cathy Vogt  
Certified Health Coach & Natural Foods Chef  
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### Recipe Description:

Miso is a traditional Japanese food made by fermenting soybeans with salt and koji. Miso is often made with various grains added; rice, barley and other grains with flavors varying from sweet to salty and earthy. Unpasteurized miso has live beneficial bacteria which aid in digestion. Adding miso at the end of cooking over low heat will help to protect these nutrients. Sweet white miso has a light and delicate flavor.

1/4 cup  
rice vinegar  
(58  
ml)  
2 tbsp  
mirin  
(29  
ml)  
3 tbsp  
lime juice, fresh  
(44  
ml)  
1 each  
lime, zested, use Cone #1  
1 tbsp  
ginger, fresh, zested, use Cone #1  
(6  
g)  
2 tbsp  
tamari or natural soy sauce  
(29  
ml)  
2 tbsp  
water  
(29  
ml)

1 each  
scallions, white and green part, minced  
 $\frac{1}{3}$  cup  
sweet white miso  
(79  
ml)

**Directions:**

1. Place rice vinegar, mirin, lime juice, lime zest, ginger, tamari and water in Ultimate Culinaire, cover with lid. Turn heat to medium and when Vapo-Valve™ clicks, turn heat to low and cook for 2 minutes.
2. Remove lid and turn off heat. Whisk miso into liquid until miso is dissolved. Garnish with scallions.

**Tips:**

- Serve miso sauce over vegetables grilled on the Saladmaster Smokeless Broiler, or roasted sweet potato.
- Drizzle miso sauce over pan seared chicken breast or fish and garnish with toasted sesame seeds.

Nutritional Information per

▼ Serving

**Calories:** 30  
**Total Fat:** 0g  
**Saturated Fat:** 0g  
**Cholesterol:** 0mg  
**Sodium:** 457mg  
**Total** 5g  
**Carbs:**  
**Dietary Fiber:** 0g  
**Sugar:** 4g  
**Protein:** 0g