

## Clear Gravy

Unlike most sauces or gravies, this simple recipe contains little oil and no flour, yet it has a full, delicate flavor and pleasing texture. Serve over grains, vegetables, and noodles.

Prepare stock (dashi). Heat the oil in a medium-sized frying pan or small saucepan. Add onion and sauté 2 to 3 minutes. Add stock, bay leaf, and salt. Gently simmer together 10 to 15 minutes. Add mirin and shoyu or tamari, and cook 1 minute. Remove from heat.

Thoroughly dissolve kuzu in 3 tablespoons cold water and slowly add it to the sauce while stirring briskly. Return pan to heat and bring to a simmer, stirring constantly. Simmer 1 to 2 minutes. Keep gravy hot (not boiling) until serving.

### **Preparation List:**

Makes 2 cups

- 2 cups Shiitake Dashi (see Shiitake recipes)
- 1 teaspoon sesame oil
- 1 small onion, minced
- 1/2 small bay leaf
- ¼ teaspoon sea salt
- 1 tablespoon shoyu or tamari
- 1/2 tablespoon mirin (optional)
- 3 tablespoons crushed kuzu