

Pecan-Miso Dip

Rich and savory, this dip is delicious with lightly steamed or raw vegetables. To make a quick and flavorful sauce for udon or soba, simply add more stock to achieve the desired consistency.

Roast nuts in a dry frying pan over medium heat, stirring constantly, until crisp and fragrant. Grind nuts into a fairly fine meal in a blender. Blend in the remaining ingredients.

Preparation List:

Makes 1 ½ cups

- 1 cup pecans or walnuts
- ¼ cup white miso
- ½ cup vegetable stock
- 1-2 teaspoons mirin