

# Tempura Dip Sauce

## Nara-Style Tempura Dip Sauce (Vegetarian)

Combine the water or stock and kombu in a small saucepan and bring just to a simmer, uncovered, over medium heat. Remove kombu and reserve it for another use. Add the shoyu and mirin and gently simmer 1 minute.

Serve the hot dip in individual small, shallow bowls. Set the ginger, daikon, and scallion out on the table so they can be added to the dip to suit individual tastes.

### **Preparation List:**

**Makes 1 ¾ cups**

- 1 ½ cups water or light vegetable stock
- 3-inch piece kombu
- 2-2 ½ tablespoons shoyu (to taste)
- 3 tablespoons Mikawa Mirin

### **Accompaniments:**

- Peeled and finely grated ginger root
- Finely grated daikon radish
- Slivered green onions

## Imperial Tempura Dip Sauce (with Bonito Fish Flakes)

Combine the water and kombu in a small saucepan and bring just to a simmer, uncovered, over medium heat. Remove kombu and reserve it for another use. Remove pan from heat and add bonito flakes. Let sit for 1-2 minutes, then strain broth to remove flakes. Squeeze all liquid from flakes back into stock and discard flakes. Add shoyu and mirin, and gently simmer 1 minute.

Serve as for Nara-Style Dip Sauce (above).

### **Preparation List:**

**Makes 1 ½ cups**

- 1 ½ cups water
- 3-inch piece kombu
- 2 tablespoons bonito flakes
- 2 tablespoons shoyu
- 2 tablespoons Mikawa mirin

### **Accompaniments:**

- Peeled and finely grated ginger root
- Finely grated daikon radish
- Slivered green onions