

Miso-Sesame Sauce

Swick

Makes 2 cups | Active Time: 10 minutes | Total Time: 20 minutes

Step 1: Preparing Your Mise en Place

- 1 cup water
- 1/2 cup light miso
- 1/4 cup mirin
- 1 tbsp rice wine vinegar
- 1/4 cup cane sugar
- 3 tbsp Garlic Confit
- 1 to 2 tbsp sesame oil

To make the sauce, first gather and prepare your mise en place, including the Garlic Confit.

Next, place all of the ingredients into a high-speed blender and blend until smooth. Start with 1 tablespoon of sesame oil and then taste it sauce. If desired, add another tablespoon of sesame oil.

At this point, pour the sauce into a small pot and bring to a gentle simmer. Let the sauce simmer, stirring regularly, for about 10 minutes or until it has thickened slightly and the flavors have come together nicely.

Note: The sauce does not technically need to be cooked but we just prefer it a bit better once it has been cooked a bit. If you do not plan to cook the sauce, start with 1/2 a cup of water, adding more water as needed until you reach the desired consistency.

This versatile sauce can be used hot, warm, or cold, either as a sauce or as a dressing. Any leftover sauce will keep for several days in the refrigerator.

This sauce goes particularly well with these [Sautéed Brussels Sprouts](#).