

## Kyoto Style Miso Soup

Flavorful miso broth with deep vegetable flavor.

Yield: 1 gallon  
Serving Size: 16 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 10 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Miso paste, white	3.25 oz	90 g	6 Tbsp
Minor's® Natural Gluten Free Vegetable Base	3.25 oz	90 g	5 Tbsp
Soy sauce, low sodium	8 fl oz	—	1 cup
Mushrooms, shitake, sliced thin	2.25 oz	63 g	1-1/2 cups
Scallions or chives, fresh	1 oz	29 g	1/2 cup

### Preparation Steps

1. In a 2–3 gallon stockpot, heat the water. Whisk in the miso, Vegetable Base and soy sauce. Heat until just simmering, for 2–3 minutes, being careful not to boil.
2. Remove from heat. Add mushrooms and scallions and season to taste. Hold on soup station.

## Tteppanyaki Beef Broth

A fine bodied Japanese styled beef broth, typical of Tteppan style restaurants.

Yield: 1 gallon  
Serving Size: 16 (8 oz) servings  
Prep time: 10 minutes  
Cook time: 20 minutes



### Recipe Details

Ingredients	Weight/Metric		Measure
Sesame oil	.5 oz	–	1 Tbsp
Leeks, cleaned, diced	4.25 oz	122 g	2 cups
Red bell peppers, diced	3.75 oz	109 g	1 cup
Mushrooms, sliced thin	2 oz	54 g	1 cup
Water	96 fl oz	–	3 qt
Minor's® Teriyaki Sauce	9.25 oz	264 g	1 cup
Minor's Natural Gluten Free Beef Base	2.5 oz	72 g	1/4 cup
Rice wine vinegar	2 fl. oz	–	1/4 cup
Ginger, ground	.5 oz	12 g	1 Tbsp

### Preparation Steps

1. In a 2–3 gallon stockpot, sauté leeks, peppers and mushrooms in sesame oil.
2. Add water, Teriyaki Sauce, Beef Base, vinegar and ginger. Mix well and let simmer for 5–8 minutes.
3. Season to taste and remove from heat. Hold on soup station.

### Serving Suggestions

If large garnishes such as lemon slices or large herb stems are present in soup stock, ladle around these garnishes when serving broth to customers, leaving them in during service.