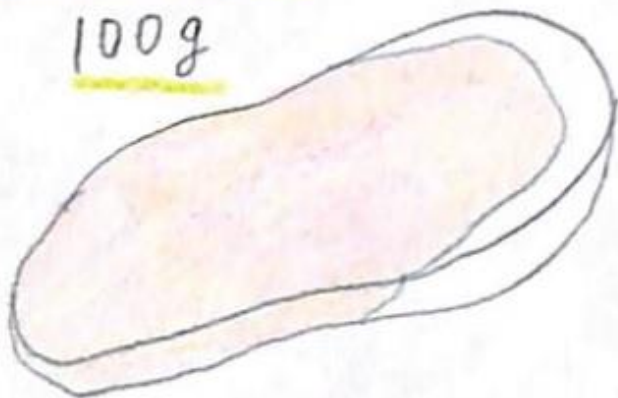


Pork in Miso アンダンスー

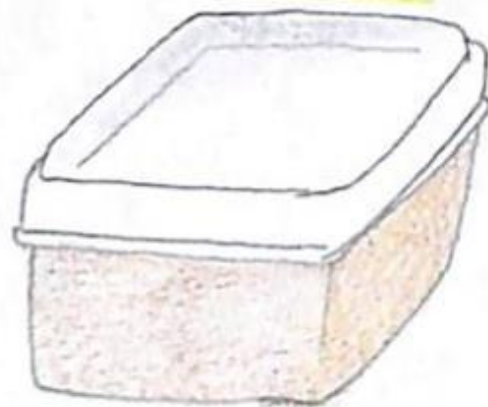


1

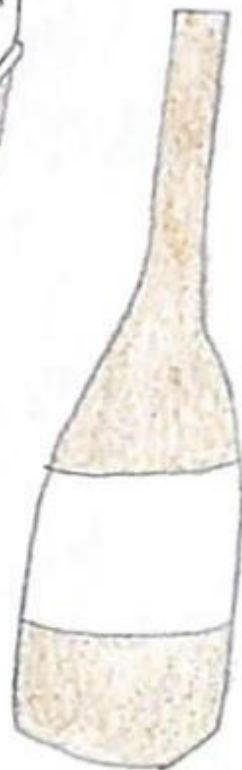
Pork rib /
100g



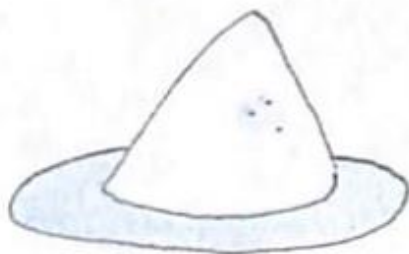
Mixed Miso /
100g



Sake /
15g



Sugar / 50g



Smashed ginger /
if you like it



Mirin /
15g

①



Use pork, miso paste, sake,
mirin, sugar and ginger.



Prepare pork, miso paste, sake,
mirin sweet wine, and sugar.
Use ginger to taste.

2

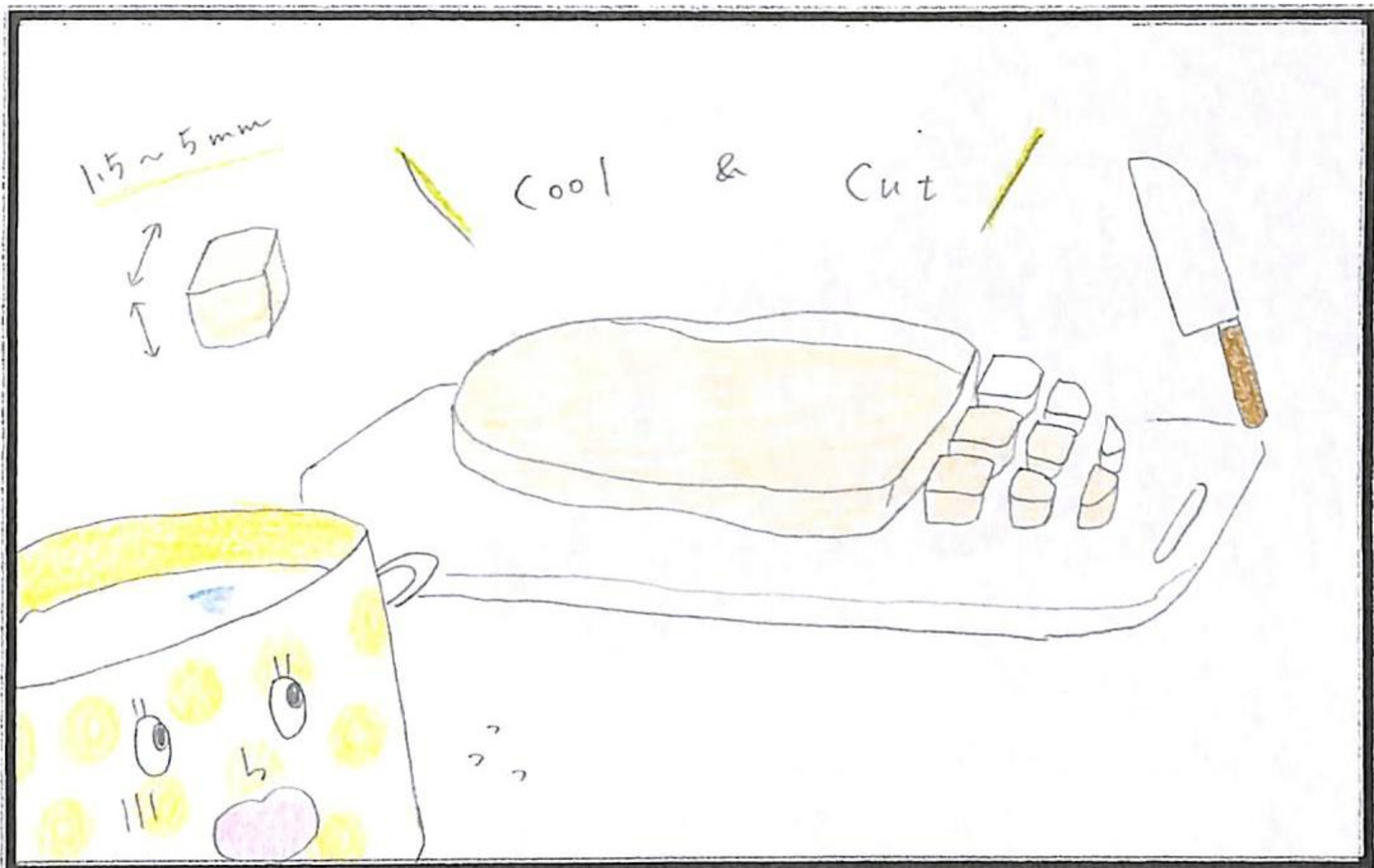


②

☆ Boil the pork.

★ Boil the pork for 20 minutes.

3



③



Cut the pork.



Cool the pork and dice it.

4

Saute



low heat

④

☆ Cook it in a frying pan.

★ Sauté the pork at low heat in a frying pan.

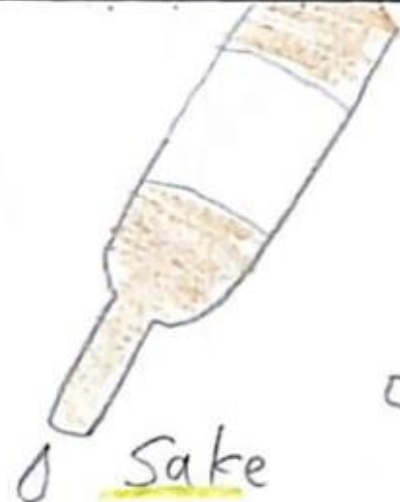
5

Add

Sugar



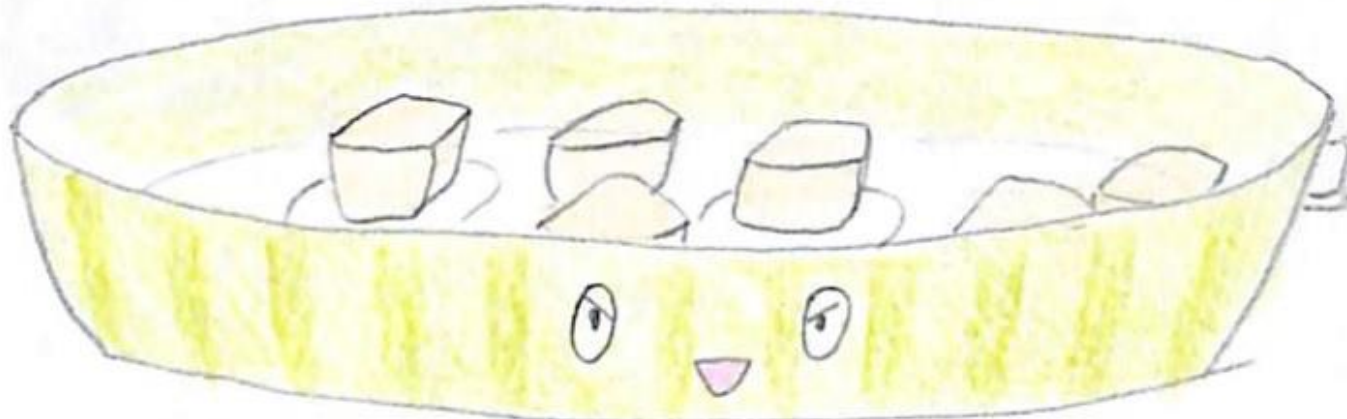
Miso



Sake



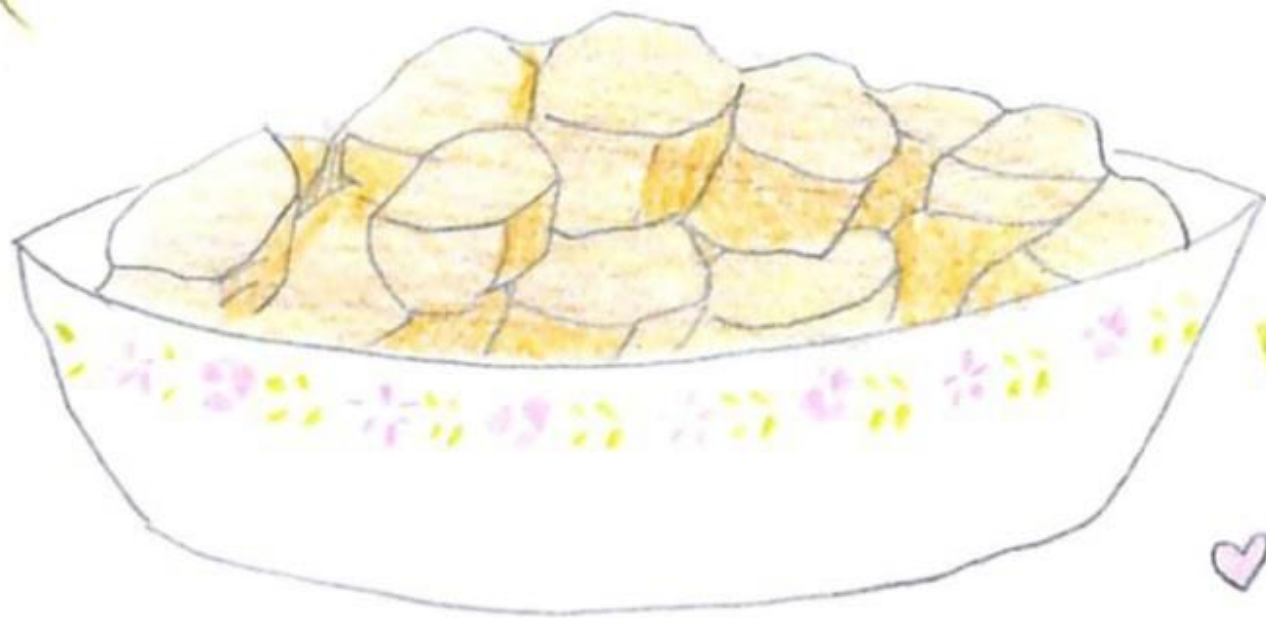
Mirin



⑤

- ☆ Add miso paste, sake, mirin and sugar.
- ★ Add miso paste, sake, mirin and sugar to the frying pan.

finished



if you
like it



⑥



Finished!



Cook the pork well.
Serve with grated ginger to taste.