

## UDON KAESHI (UDON SEASONING BASE)

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1 ¾ cups

### Ingredients

- 2 cups + 2 tbsp mirin
- 1.5 cups light soy sauce
- 1/4 cup water
- 2 cups shaved katsuobushi

### Notes

- Recipe from *Rintaro* by Sylvan Mishima Brackett, Jessica Battilana

### Instructions

1. Add mirin to a large saucepan and bring to a boil over high heat. Boil until all the alcohol has cooked off – it should no longer smell alcoholic – about 6 minutes.
2. Add the soy sauce and water and return to a boil.
3. Add the katsuobushi, turn down the heat so the liquid is simmering, and continue simmering for 10 minutes.
4. Remove from heat and let rest for 1 hour.
5. Strain the kaeshi through a fine-mesh strainer lined with damp paper towels or a cheese cloth. Use immediately or store in an airtight container for several months in a cool, dark place.

