

DAIKON WAKAME MISO SOUP

4-inch daikon, cut in half moons (or quarter moons for a larger daikon)

5-inch strip wakame 1 medium onion, diced

5 C. water 1 heaping TBSP. barley miso

1 green onion slice in thin rounds for garnish

Place wakame in a bowl and cover with water for about 5 minutes or until tender.

Cut the "ruffle" from the spine of the wakame. Dice the "ruffle" into 1/2-inch pieces. Reserve.

Mince the wakame spine into fine pieces.

Place the onion, daikon and wakame spine in the soup pot. Cover with water. Cook until tender.

Add soaking water from wakame, wakame, and remaining water. Simmer together another 10 -15 minutes.

Remove a little of the soup stock to a bowl and dilute the miso. Add back to soup. Cook an additional 5-7 minutes over a low flame.

The surface of the soup should not boil, but remain smooth.

Garnish with chopped green onion after placing in each soup bowl.