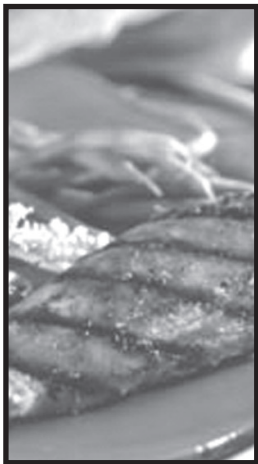


# APRIL IS NATIONAL SOYFOODS MONTH

Recipes provided by...

**Soybeans**  
Nebraska Soybean Board



## INGREDIENTS...

- 1 1/2 cups miso  
(fermented soybean paste)
- 1 cup soy sauce
- 1 1/2 cups packed brown sugar
- 1 cup dry vermouth
- 1 Tbs grated fresh ginger root
- 2 large cloves garlic, crushed

Mix all ingredients until well blended.

Marinade is sufficient for 5 pounds of chicken, pork or fish.

Preparation tips: Marinate chicken or pork in Miso Marinade up to 12 hours or brush on fish 2 to 4 hours before grilling.

To serve meat with sauce, 2 parts of marinade may be diluted with 1 part of water, stock or vermouth, cooked to a boil and strained.

### Quick Tip...

Use miso to flavor soups, sauces, dressings,  
as well as marinades.

## Miso Marinade

Eat well. Eat soy.

