**Miso Marinade**

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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 of 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.

**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

Recipes provided by nebraskasoybeans.org

**APRIL IS NATIONAL SOYFOODS MONTH**