

How to make Ozoni (Kanto style---Soy sauce base soup.)

Ingredients (for four)

Mochi---4 pieces (cut each piece in half)

Kamaboko---8 pieces (red and white four piece each)

Spinach---5 ounces

Hontsuyu Koidashi by Kikkoman✕---4 table spoons

Water---4 cups

- 1) Fill a medium pot with water and bring to a boil over medium-high heat.
- 2) Have a bowl of ice water ready. Add the spinach to the boiling water and blanch for 1 minute, or until wilted. Strain into a bowl. Transfer the wilted spinach to the ice water, then drain. Squeeze out excess water. Bunch the spinach up and cut crosswise into 2-inch pieces.
- 3) Boil 4 cups of water ,add 4 table spoons of Hontsuyu and bring to a boil over medium-high heat ,add 8 pieces of Kamaboko.
- 4) Cut each piece of mochi in half to prevent choking by senior.
- 5) Preheat the oven toaster to 350
- 6) To toast the mochi, line a baking sheet with aluminum foil. Place the mochi on the pan and broil until the pieces are toasted.This will take 3 to 5 minutes, depending on the freshness and thickness of the mochi. Put 2 pieces of toasted mochi in each of 4 serving bowls.
- 7) Pour 3) into the 4 serving bowls of 6)

✕Hontsuyu by Kikkoman is a multipurpose soup & sauce base for use in tempura dipping sauce, broth for noodles, and dipping sauce for cold noodles. You can buy Hontsuyu at a Japanese supermarket.

Ozoni is a soup eaten at the New Year. Its main ingredient is Mochi. It may contain vegetables, fish, meat, and other ingredients. It is the custom in most households to serve ozoni as the main dish for the first three days of the year. Each region and family has its own variant of the soup for Ozoni. For example, in Western Japan, Miso base soup for Ozoni is popular.

