

Kabocha Nimono

<http://userealbutter.com/2012/01/30/kabocha-squash-nimono-recipe/>
from [here](#)

1 kabocha squash (about 2 pounds)
2 cups dashi stock
4-5 tbsps mirin
2 tbsps soy sauce or shoyu
1 tbsp sugar
salt to taste
fresh ginger, julienned (for garnish)

Wash the kabocha, slice in half and remove the seeds. Trim strips of the rind if you like (I prefer to leave it intact) and cut the squash into 1-inch thick slices or into 1-inch cubes. Place the kabocha skin side down in a saucepan large enough to accommodate everything. Mix the dashi, mirin, soy sauce, sugar, and salt together. Pour the liquid over the squash. It should come two-thirds of the way up on the squash. Bring the liquid to a boil over high heat and then reduce to a simmer. Cover the saucepan with a lid and simmer for 10-15 minutes until the squash is tender. Take care not to overcook the squash or else it will go to mush. Serve in bowl with liquid spooned over the squash and garnish with some julienned fresh ginger.