

Miso Soup

<http://userealbutter.com/2015/05/14/miso-soup-recipe/>

3 tbsps dried wakame (seaweed)
6 cups water
1 tbsp hondashi granules
1/4 cup shiro miso (white miso)
8 oz. tofu (I use soft tofu), diced into 1/2-inch cubes
2-3 green onions, thinly sliced

Note: If you make your own dashi, substitute 6 cups of dashi for the hondashi granules and the water).

Soak the wakame (seaweed) in cold water for 10 minutes. In a medium saucepan, boil 6 cups of water. Remove from heat and stir in the hondashi granules until completely dissolved (this is your dashi). Whisk or stir 1/2 cup of the dashi into the miso paste until smooth. Drain the seaweed. Add the tofu and seaweed to the pot of dashi and simmer the soup for 2 minutes on medium-high heat. Remove from heat. Stir in the miso. Garnish with green onions. Serve hot. Serves 4-6.