

# Marukan®



## Shrimp Cocktail Sauce with Wasabi

Not just your average cocktail sauce: This one is made with sweet, crushed tomatoes, Marukan Seasoned Gourmet Rice Vinegar and fresh Wasabi. You'll taste the difference that Marukan makes!

- 2 cups Tomato Paste**
- 1/2 cup Marukan Seasoned Gourmet Rice Vinegar Dressing**
- 1 TBS Wasabi Paste**

Blend all ingredients thoroughly and chill. Fill to 1/2 shrimp cocktail glasses and line with chilled boiled shrimp. Garnish with parsley.



*Note: Blend vinegar and wasabi in a food processor first, then fold into tomato paste.*

## Fiesta Ceviche

A Latin-Asian fusion of Sweet and Spicy!  
Featuring Marukan Rice Vinegar and Wasabi

### Dressing:

- 1 1/2 cups **Marukan Seasoned Gourmet Dressing**
- 4 Limes, fresh squeezed
- 2 Yellow and/or orange peppers (sweet)
- 1 Tbs Seaweed flakes, ground (more to taste)
- 1/4 tsp Wasabi powder (more if you like hot!)
- 1 cup Cilantro, chopped



**Seafood:** We used Tilapia, Shrimp and Crab, cubed 1/2 inch for a combination of taste and texture.

### Preparation:

Mix the Marukan Seasoned Gourmet Dressing, lime juice, seaweed flakes and wasabi powder. Cube peppers, tilapia, crab and shrimp and marinate in vinegar/lime juice for 1 hour. Drain, add chopped cilantro and toss. Serve on tostada or with chips or crackers. Serves 4

## Luscious Pomegranate Dressing

With Marukan Lite Seasoned Gourmet Dressing

### Ingredients

- 2 cups **Marukan Lite Seasoned Gourmet Dressing**
- 2 cups **Pomegranate Juice (100%)**
- 1 cup **Marukan Citrus Ponzu**
- 1 cup **Olive Oil, Extra Light**

### Preparation

Whisk all ingredients until thoroughly blended. Toss with fresh garden greens.

Serves 12-14



## Spicy Thai Cucumber Salad

### Ingredients

- 4 cups cucumber, peeled and chopped to 1/2" slices
- 1/2 Cup Yellow Pepper, cubed
- 1 Cup Cilantro, chopped
- 2 Serrano Chili Peppers, thinly sliced (remove seeds for less spicy)
- 2 Cups **Marukan Seasoned Gourmet Rice Vinegar**
- 1/2 Cup **Marukan Citrus Ponzu** (or juice of 3 limes)

### Preparation

Prepare the sweet vinegar dressing by **BLENDING** Marukan Seasoned Gourmet Dressing with Marukan Citrus Ponzu (or juice of 3 limes) **ONE** cucumber and **MOST** of the cilantro in a blender or food processor. Chop, slice and mix all vegetables. Place in large salad bowl and toss with the Cucumber/Vinegar/Cilantro Dressing.

Keep refrigerated until serving, then garnish with remainder of cilantro. Serves 6 to 8



# Marukan®



## Mango Salsa

Great with Salmon or Shrimp

- 2 Mangos, medium firm, ripe
- 1 Asian pear, medium firm
- 1 or 2 Serrano chiles, de-seeded
- 1/2 cup Cilantro, chopped
- 2/3 cup **Marukan Seasoned Gourmet Dressing**
- 1/3 cup **Marukan Citrus Ponzu** (or juice of 3 limes)



In a blender, combine Marukan Dressing, Ponzu (or lime juice) with cilantro and serrano chile(s). Blend thoroughly. Peel and cube mangos and pear. Marinate for at least 20 mins in the dressing. Serve as garnish over baked salmon, grilled shrimp or with tortilla chips. Serves 3-4 persons

## Creamy Wasabi Dip

- 2 Cups **Sour cream** (regular or low-fat)
- 1 cup **Cream Cheese** (regular or low-fat)
- 1/2 cup **Marukan Seasoned Gourmet Dressing**
- 3 TBS **Wasabi Powder** (add water to make a paste)
- 3 tsp **Sesame Seeds, Toasted**
- 2 TBS **Crushed Dried Seaweed** (option: Dried Parsley)

*(but the dried seaweed bits are a delicious touch!)*

In a blender, combine all ingredients and blend thoroughly. Chill well.

Serve as dip for chicken wings, pot stickers, french fries, spring rolls or corn/potato chips of choice. Yum! Isn't fusion fun?!



# i Edamame Guacamole !



## Ingredients

4 oz. Marukan Organic Seasoned Vinegar  
6 oz. Yogurt, Plain Organic  
2 cups Cilantro, chopped  
1 serrano chile (with or without seeds)  
4 Avocados, Haas, med  
1 cup Edamame soybeans (pre-cooked)



## Preparation

Peel and slice 2 avocados. Chop cilantro and chile. Blend all with Marukan Seasoned Gourmet or Organic Seasoned Rice Vinegar and 6 oz. plain yogurt to make a spicy avocado puree. Then peel and chop 2 remaining avocados and fold into dip with soybeans and one cup of finely chopped cilantro. Served chilled with chips or on toast as vegan sandwich. Also great on Burgers! Yummy. *Serves 6-8*

## Vegetables Escabeche

*Yield: 12 servings*

2 ea	Carrots, cut on a 1" bias
2 cups	Cauliflower florets
2 cups	Broccoli florets
1 cup	Red Bell Pepper, cubed
1 cup	Green Bell Pepper, cubed
2 cups	Fennel, julienne
$\frac{1}{2}$ cup	Jalapenos, sliced on bias
$\frac{1}{2}$ c up	Green Onion, sliced on bias
2 Tbl	Oregano, chopped fresh
1 Tbl	Thyme, chopped Fresh
1 Tbl	Cumin Seed, toasted in dry pan
1 Tbl	Coriander Seed, toasted in dry pan
1 cups	Water, use the boiling water from the blanched vegetables
3 cups	Marukan Brand Seasoned Rice Vinegar, simmered for 10 minutes
1 cup	Marukan Brand Ponzu Citrus, simmered for 10 minutes
	Kosher Salt to taste



Blanch carrots, cauliflower, and broccoli in salted water till al dente, shock in ice water and drain. Combine all vegetables and flash fry in hot oil for 30-45 seconds. Drain well. While warm, add herbs, the boiling water used to blanch the vegetables, hot vinegars, and salt to the vegetables. Place in large jar and allow cooling at room temperature for 30-45 minutes. Refrigerate and serve cold as an accompaniment to fish, beef, or your favorite snack.

## Asian Meatballs w/ Spicy Ponzu-Sirachi Sauce

*Yield: 8 servings*

1#	Ground Pork
6 ozs	Sweet Italian Sausage, casing removed
2 tsp	Grated Ginger Root
1 ea	Shallot, minced
2 tsp	Garlic, minced
$\frac{1}{4}$ cup	Water Chestnuts, chopped finely
2 Tbl	Marukan brand Ponzu Soy Sauce
1 Tbl	Cilantro, rough chopped
1 tsp	Cornstarch, mixed with 1 tsp of Ponzu
1 ea	Garlic clove, minced
$\frac{1}{2}$ cup	Chicken broth, infused w/ Lemongrass
2 Tbl	Marukan Brand Ponzu Sauce
2 tsp	Dark brown sugar
2 tsp	Sugar
$\frac{1}{2}$ tsp	Sirachi Chili Paste



Combine the pork, sausage,  $\frac{1}{2}$  of the ginger, shallot, garlic, water chestnut, Marukan Ponzu, and the cilantro. Form 1" balls from the mixture, and place in a sauté pan. Cook the meatballs in the sauté pan, until they are  $\frac{3}{4}$  of the way cooked on all sides. Remove the meat and add the garlic and remaining ginger to the pan, cooking for about 30 seconds. Add the stock to the pan stirring up any bits of the meat left on the pan (deglaze). Add the 2<sup>nd</sup> portion of Marukan Ponzu sauce, brown sugar, and Sirachi to the pan. Bring mixture to a boil and thicken with the Cornstarch mixture. Return meatballs to the pan and continue to cook the mixture until it thickens. Serve meatballs warm.



## Chinese Chicken Salad

*Serves 16-24*

### Ingredients

- 6 whole Chicken breasts (cooked, cooled and diced) \*
- 12 oz. dried Noodles (traditionally saifun noodles but chow mein noodles may be substituted)
- 4 ½ cups chopped Green Onions (tops included)
- 3 cups chopped Water Chestnuts
- 3 cups chopped Red Cabbage
- 3 cups *Marukan Seasoned Rice Vinegar Dressing* \*
- 4 cups Mandarin orange slices (drained)
- 6 heads Iceberg Lettuce (shredded)
- 3 Tbs Sesame seeds (toasted)



### Preparation

Combine chicken (or tofu) green onions, chestnuts and sesame seeds in bowl; mix well. Add lettuce, cabbage, dried noodles and 3 cups mandarin orange slices. Blend remaining cup of mandarin orange slices with the *Marukan Seasoned Dressing* \* (Organic or regular) then toss and serve.

### Notes:

- for meatless alternative, substitute 3 pkgs extra firm or baked Tofu
- try to use organic vegetables for this recipe
- red peppers may be used instead of red cabbage
- you may use cucumbers in lieu of water chestnuts
- edimame may be used in place of sesame seeds