

Marukan

SINCE



1649

SUMMER RECIPES



**A COLLECTION OF OUR FAVORITE RECIPES FOR
SUMMER COOKING & ENTERTAINING**

GLUTEN FREE
& more



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FRESH FLAVORS FOR EVERY SUMMER TABLE

Explore our collection of summer recipes—including main dishes, side dishes, desserts, drinks, and a few handpicked Marukan favorites—to inspire your next warm-weather feast.

Marukan is home to The World's Finest Rice Vinegar™, crafted using traditional Japanese brewing techniques refined over 375 years. Family-owned for ten generations, Marukan produces premium rice vinegars, apple cider vinegars, and citrus ponzu sauces that bring bright, balanced flavor to every dish.

From pickling summer produce and tossing crisp salads to marinating meats and mixing refreshing drinks, Marukan products are your go-to flavor enhancer for vibrant, seasonal cooking.

All our products are Non-GMO verified, naturally gluten-free, vegan certified, Star-K kosher, and we also offer certified organic options.

Taste the Marukan difference in all your favorite foods.

Find more tasty recipe ideas at [RiceVinegar.com](https://www.RiceVinegar.com).





DRINKS





PEACH & HIBISCUS Iced Tea

Serves 4

Ingredients

- 1 pound peaches, peeled, pitted, and sliced – plus more for serving
- 1 cup brown sugar
- $\frac{3}{4}$ cup [Marukan Organic Rice Vinegar](#)
- 4 cups boiling water
- 4 hibiscus tea bags
- Mint sprigs, for serving

Directions

Combine peaches and brown sugar, mix well. Cover and refrigerate overnight. Add [Marukan Organic Rice Vinegar](#), stir to combine, cover, and refrigerate for 2 days. Strain and use the peaches for something else. Refrigerate the syrup.

Bring water to a boil, add the tea bags, and let steep for 7 minutes. Remove tea bags and chill.

Combine the peach syrup and tea, serve over ice garnished with peach slices and mint.



Healthy LEMON-LIME FIZZ MOCKTAIL

Serves 2

Ingredients

- ⅓ cup fresh lemon juice
- ½ cup fresh lime juice
- 1 tablespoon Marukan Apple Cider and Rice Vinegar Drink Blend
- 1-2 tablespoons honey
- Sparkling water
- Fresh mint or basil leaves

Directions

Combine lemon and lime juices with Marukan Apple Cider and Rice Vinegar Drink Blend and honey, stirring until the honey is completely dissolved.

Fill two glasses with ice. Pour half the citrus mixture into each glass, top with sparkling water, garnish with mint or basil leaves and serve.





Fruit & Vinegar

SHRUB MOCKTAIL

Makes about 4 cups shrub

Ingredients

- 2 cups berries, plus more for garnish
- 2 cups sugar
- 1 cup water
- 1½ cups [Marukan Genuine Brewed Rice Vinegar](#)

For serving:

- Sparkling water
- Blackberries
- Mint leaves

Directions

Bring berries, sugar, and water to a boil in a medium saucepan. Reduce heat and simmer, stirring occasionally, for 15 minutes. Skim off any scum that has accumulated on top of the mixture.

Add [Marukan Genuine Brewed Rice Vinegar](#) and simmer for 5 minutes on low heat. Cool and strain into a glass container. Refrigerate for as long as 3 months.

To serve, fill a glass with ice, fill halfway with shrub, fill the rest of the way with sparkling water, and add berries and mint to garnish.





MAIN DISHES



GRILLED STEAK

with Red Chimichurri

Serves 4

Ingredients

For the Chimichurri:

- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- ½ cup olive oil
- 12 ounces jarred roasted red peppers, drained
- 1 bunch cilantro, coarsely chopped, plus some for garnish
- 4 cloves garlic, minced
- 1 tablespoon pureed chipotle in adobo
- ½ teaspoon kosher or fine sea salt
- ¼ teaspoon freshly ground black pepper

For the Grilled Steak:

- 1½ pounds flank steak
- ½ cup olive oil
- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- 2 cloves garlic, minced
- 2 teaspoons ground cumin
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon freshly ground black pepper

Directions

For the Chimichurri:

Combine all ingredients in a food processor and process in pulses until combined but not completely smooth.

For the Grilled Steak:

Place steak in a baking dish. Combine olive oil, [Marukan Genuine Brewed Rice Vinegar](#), garlic, cumin, salt, and pepper and pour over the steak, flipping the steak over a few times to coat. Cover with plastic wrap. Let sit at room temperature for 30 minutes, flipping the steak once or twice.

Prepare the grill for medium-high heat.

Oil the grill grates, remove the steak from the marinade, discarding the marinade, and grill over direct heat for 3-5 minutes per side, depending on thickness and desired doneness. For medium-rare, the internal temperature should be between 125-130°F.

Remove from grill and let sit for 5-10 minutes. Slice thinly across the grain and top with some of the chimichurri sauce and garnish with chopped parsley. Serve the rest of the chimichurri on the side.





PONZU BURGERS

with Quick Ponzu Pickles

Serves 4



Ingredients

For the Pickles:

- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- 2 tablespoons [Marukan Yuzu Ponzu](#)
- 1 teaspoon sugar
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon freshly ground black pepper
- 1 seedless cucumber, sliced
- 1 small red onion, cut in half and thinly sliced

For the Secret Sauce:

- ⅓ cup mayonnaise
- 1 tablespoon [Marukan Yuzu Ponzu](#)
- 1 teaspoon sriracha

For the Burgers:

- 1½ pounds ground chuck
- 2 tablespoons [Marukan Yuzu Ponzu](#)
- Kosher or fine sea salt
- Freshly ground black pepper
- 1 tablespoon vegetable oil
- 4 gluten-free hamburger buns, warmed
- Lettuce, for serving

Directions

For the Pickles:

Combine the [Marukan Genuine Brewed Rice Vinegar](#), [Marukan Yuzu Ponzu](#), sugar, salt, and pepper in a small mixing bowl. Whisk until the sugar is dissolved. Add the vegetables and let sit while preparing the sauce and burgers.

For the Sauce:

Whisk together all the sauce ingredients. Refrigerate until serving time.

For the Burgers:

Combine the beef and [Marukan Yuzu Ponzu](#) in a bowl. Mix with your hands, just until well combined. Divide into four equal portions, then form into patties. Using your thumb, create an indentation on the top of each patty. Season the patties on each side with salt and pepper.

Heat the oil in a large skillet over medium heat. Cook on one side for 5 minutes or until browned. Flip and cook for another 5-6 minutes for medium rare.

Drain the pickles and serve the burgers with the pickles, sauce, and lettuce.



VIETNAMESE QUINOA SALAD

with Grilled Shrimp



Serves 4

Ingredients

For the Salad Dressing:

- ¼ cup **Marukan Lite Seasoned Rice Vinegar**
- ¼ cup warm water
- ¼ cup fish sauce
- 2 tablespoons fresh lime juice
- 2 tablespoons coconut sugar or sugar
- 2 cloves garlic, grated
- 1 fresh serrano chili, finely minced

For the Salad:

- 1 pound large shrimp, peeled, deveined, tail off
- ¼ cup olive oil, plus more for serving
- ½ teaspoon kosher or fine sea salt
- ½ teaspoon freshly ground black pepper
- 12 wooden skewers, soaked in water for 30 minutes
- 4 cups cooked quinoa, cooled
- 2 bell peppers, diced
- ½ seedless cucumber, diced
- 1 pint cherry tomatoes, cut in half
- 1 large zucchini, diced
- ½ red onion, diced
- 1 cup fresh or frozen corn kernels, thawed if frozen
- ½ cup fresh parsley leaves

Directions

For the Salad Dressing:

Combine the **Marukan Lite Seasoned Rice Vinegar**, water, fish sauce, lime juice, and coconut sugar in a jar, close the lid and shake well. Add the garlic and chili and shake again. Refrigerate for up to a week.

For the Salad:

Place shrimp in a mixing bowl with olive oil, salt, and pepper, toss to coat.

Skewer the shrimp on the skewers and grill until opaque, 2–3 minutes per side.

Combine quinoa with vegetables and parsley in a mixing bowl. Add enough dressing to moisten and toss.

Divide quinoa salad among four salad plates or bowls. Drizzle with a little olive oil. Top with shrimp skewers and serve.



GRILLED LAMB CHOPS

with Chimichurri Sauce



Makes 6

Ingredients

For the Chimichurri Sauce:

- 1½ cups fresh Italian parsley, packed
- 1½ cups fresh cilantro, packed
- ½ teaspoon kosher or fine sea salt
- 1 small shallot, chopped
- 3 cloves garlic, chopped
- ¼ cup [Marukan Seasoned Gourmet Rice Vinegar](#)
- ¾ cup olive oil
- 1 teaspoon dried oregano
- ¼ teaspoon red pepper flakes

For the Lamb Chops:

- 6 loin lamb chops
- ¼ cup chimichurri sauce
- Vegetable oil

Directions

For the Chimichurri Sauce:

Place fresh herbs, salt, shallot, and garlic in food processor and pulse several times, scraping down the sides of the bowl, until finely chopped. Add the [Marukan Seasoned Gourmet Rice Vinegar](#) and process for a few seconds. With the machine running, slowly add the oil. Stir in the dried oregano and red pepper flakes.

For the Lamb Chops:

Remove lamb from refrigerator, place in a food storage bag with ¼ cup chimichurri sauce, coat chops well and let sit at room temperature for 30 minutes while the grill heats.

Prepare grill for direct heat and preheat to medium (about 400°F). Oil the grates.

Grill chops 3-4 minutes per side or until they reach an internal temperature of 140°F for medium. Let rest for 5 minutes before serving with the rest of the chimichurri sauce.



BBQ SALMON with Corn Salsa

Serves 4

Ingredients

For the Salmon:

- ½ cup ketchup
- ¼ cup honey
- 2 tablespoons [Marukan Apple Cider Vinegar](#)
- 1 tablespoon Worcestershire sauce
- 2 teaspoon chili garlic sauce, or more to taste
- Vegetable oil
- 4 (5-6 ounce) salmon filets
- Kosher or fine sea salt
- Freshly ground black pepper

For the Corn Salsa:

- 15 ounces frozen corn kernels, thawed
- ½ cup finely chopped red onion
- 1-2 jalapeño peppers, seeded, deveined, and finely chopped
- ½ cup chopped fresh cilantro
- Juice of 2 limes
- Kosher or fine sea salt, to taste
- Freshly ground black pepper, to taste

Directions

For the Salmon:

To make the barbecue sauce, combine the ketchup, honey, [Marukan Apple Cider Vinegar](#), Worcestershire sauce, and chili garlic sauce. Reserve about ¼ cup for serving.

Preheat the grill to medium-high (375-400°F). Oil the grill grates. Season the salmon filets with salt and pepper. Brush with barbecue sauce and grill for 5-6 minutes with the lid closed, basting with sauce every couple minutes. Flip the salmon and continue to grill, basting every couple minutes, for another 5-6 minutes or until the salmon flakes easily.

Brush with the reserved sauce and serve with the corn salsa.

For the Corn Salsa:

Combine the corn, red onion, jalapeño, cilantro, and lime juice in a bowl. Season to taste with salt and pepper. Can be made a day ahead and stored, covered, in the refrigerator.

Serve with the barbecued salmon.





PONZU TUNA POKE BOWL

Serves 4



Ingredients

For the Sushi Rice:

- 1½ cups sushi rice
- 2 cups water
- 4 tablespoons [Marukan Seasoned Gourmet Rice Vinegar](#)

For the Pickled Vegetables:

- 2 medium carrots, thinly sliced
- 8 radishes, thinly sliced
- 4 baby seedless cucumbers, thinly sliced
- 10 tablespoons [Marukan Seasoned Gourmet Rice Vinegar](#)

For the Bowls:

- 1 pound sushi grade tuna
- 4 tablespoons [Marukan Yuzu Ponzu](#), plus more for serving
- 1 cup shelled edamame
- 2 avocados, peeled and diced
- 1 mango, peeled and diced
- ½ cup macadamia nuts, chopped
- 1 tablespoon black sesame seeds
- 2 tablespoons pickled ginger, for garnish
- 1 thinly sliced Fresno chili, for garnish

Directions

Rinse the sushi rice well until the water runs clear. Cook in a rice cooker or on the stove until done. Stir in the [Marukan Seasoned Gourmet Rice Vinegar](#).

Put the carrots, radishes, and cucumbers in small bowls and top with [Marukan Seasoned Gourmet Rice Vinegar](#). Let sit at room temperature while the rice is cooking.

Dice the tuna into about ½-inch dice. Place in a bowl and top with [Marukan Yuzu Ponzu](#), let sit for a few minutes at room temperature or for 15-30 minutes in the refrigerator.

Divide the rice among four bowls. In sections, add the tuna, edamame, avocado, mango, and pickled vegetables. Top with macadamia nuts and sesame seeds. Garnish with pickled ginger and chili slices. Serve with extra [Marukan Yuzu Ponzu](#), on the side.



CHICKEN CUTLETS

with Caesar Salad

Serves 4

Ingredients

For the Chicken Cutlets:

- 4 boneless, skinless chicken breasts
- 1 cup gluten-free breadcrumbs
- ¼ cup shredded Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ½ teaspoon kosher or fine sea salt
- 2 large eggs, beaten
- Olive oil

For the Dressing:

- 2 large egg yolks, at room temperature
- ¼ cup **Marukan Organic Rice Vinegar**
- 2 garlic cloves, minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 2 teaspoons anchovy paste or 4 anchovy fillets, chopped
- ½ cup olive oil
- ¼ cup grated Parmesan cheese
- Kosher or fine sea salt, to taste
- Freshly ground black pepper, to taste

For the Caesar Salad:

- 4 cups chopped Romaine lettuce
- ¼ cup shredded Parmesan cheese

Directions

Preheat oven to 375°F.

Place chicken breasts between two sheets of plastic wrap and pound to an even thickness.

In one shallow bowl, mix breadcrumbs, Parmesan, garlic powder, Italian seasoning, and salt. In another bowl, beat the eggs with a splash of water.

Dip each chicken breast in the egg, then coat with the breadcrumb mixture.

Heat a skillet over medium heat with a drizzle of olive oil. Sear the chicken cutlets on both sides until golden brown (about 3 minutes per side). Transfer to a baking sheet and bake for 10-12 minutes, until cooked through.

Blend the dressing ingredients in a blender or food processor until smooth and thickened. Taste and adjust seasoning as needed.

In a large bowl, toss Romaine lettuce with the dressing. Top with shaved Parmesan.

Place a chicken cutlet on each plate and top with a generous portion of Caesar salad. Garnish with additional Parmesan if desired.





HOT CHICKEN SANDWICH

Serves 4

Ingredients

For the Homemade Refrigerator Pickles:

- 12 ounces seedless cucumber, sliced into ¼-inch coins
- 5 large sprigs fresh dill, roughly chopped
- 4 cloves garlic, thinly sliced
- 1 bay leaf
- 1 cup hot water
- 1 cup [Marukan Genuine Brewed Rice Vinegar](#)
- 1 tablespoon sugar
- 1 tablespoon kosher or fine sea salt
- 2 teaspoons black peppercorns
- 1 teaspoon mustard seeds
- ⅛ teaspoon crushed red pepper flakes

For the Easy Hot Sauce:

- 20 Fresno chilies
- 5 large garlic cloves, smashed
- 1 teaspoon kosher or fine sea salt
- 1½ cups [Marukan Genuine Brewed Rice Vinegar](#)



Directions

For the Homemade Refrigerator Pickles:

Layer cucumbers, dill, garlic, and bay leaf into a 1-quart Mason jar.

Combine rest of the ingredients in liquid measuring cup and stir until the sugar and salt dissolve. Let cool. Pour over the cucumbers. Secure lid of jar and refrigerate for at least 1 day.

Can be stored, covered, in the refrigerator for 1 week.

For the Easy Hot Sauce:

Wearing gloves, slice off the tops of the chilies.

For a hotter hot sauce, slice the chilies into 1-inch pieces, leaving the seeds in. For milder hot sauce, slice chilies in half lengthwise, scrape out the seeds, and cut into 1–2-inch pieces. You can also do a combination of seeds and no seeds.

Place chilies in a small saucepan with the garlic, salt, and [Marukan Genuine Brewed Rice Vinegar](#). Bring to a boil, cover pan, reduce heat, and simmer for 20 minutes or until the peppers and garlic are very soft.

Pour mixture into high-speed blender and blend, starting on low and gradually increasing the speed to high, until completely smooth, about 2 minutes, scraping down the sides of the jar as needed.

Pour mixture through a funnel into hot sauce bottles or pour into small Mason jars. Let cool completely. Cover bottles or jars. Store covered, in the refrigerator.

Continued on next page.

Ingredients

For the Slaw:

- 7 ounces (about half a bag) prepared coleslaw mix
- 6 tablespoons mayonnaise
- 1½ tablespoons [Marukan Genuine Brewed Rice Vinegar](#)
- 1½ tablespoons sugar
- ¼ teaspoon kosher or fine sea salt
- ¼ teaspoon freshly ground black pepper

For the Hot Honey:

- ½ cup honey
- 4 teaspoon hot sauce

For the Chicken:

- 4 boneless skinless chicken thighs
- 1½ teaspoons kosher or fine sea salt
- ¾ teaspoon freshly ground black pepper

For the Brine:

- 1 cup milk (any kind)
- 1 tablespoon [Marukan Genuine Brewed Rice Vinegar](#)
- 2 large eggs
- 1 tablespoon hot sauce

For the Dredge:

- 1½ cups gluten-free flour
- 1½ teaspoons kosher or fine sea salt
- 1 teaspoon garlic powder
- 1 teaspoon paprika

Directions

For the Slaw:

Combine all ingredients and refrigerate for 1 hour before serving.

For the Hot Honey:

Heat honey and hot sauce together over low heat, stirring, just until combined.

For the Chicken:

Season chicken thighs with salt and pepper. Let sit while preparing the brine and dredge.

For the Brine:

Combine milk and [Marukan Genuine Brewed Rice Vinegar](#) in a mixing bowl. Let sit for 5 minutes. Whisk in eggs and hot sauce.

For the Dredge:

Combine all ingredients in a different mixing bowl.

Frying the Chicken:

Place a wire rack over a baking sheet.

Dip the chicken into the flour, then into the brine, then back into the flour, shaking off any excess.

Fill a heavy-bottomed or cast iron pot with enough vegetable oil to come up about 1½ inches. Heat to 350°F.

Fry, turning every minute, until golden brown and chicken reaches an internal temperature of 160–165°F. About 6–7 minutes. Place on clean wire rack. Brush with hot honey.

Lightly toast 4 gluten-free hamburger buns. Place slaw on the bottom bun. Top with chicken, then homemade pickles, and finally, top bun.



SIDE DISHES





SUMMER CORN SALAD

Serves 10

Ingredients

- 8 ears corn, husked or 32 ounces frozen corn, thawed
- 2 cups cherry or grape tomatoes, cut in half
- 1 red bell pepper, seeded deveined and diced
- ½ red onion, diced
- ½ cup chopped fresh basil
- 1 jalapeño pepper, deveined, seeded, and minced
- ¼ cup olive oil
- ¼ cup **Marukan Seasoned Gourmet Rice Vinegar**
- 1½ teaspoons kosher or fine sea salt
- ¾ teaspoon freshly ground black pepper

Directions

If using fresh corn, cut the kernels off the ears. Blanch the fresh or frozen corn for 3 minutes and drain. Place in a large mixing bowl add the rest of the ingredients and toss well. Can be served at room temperature or chill covered in the refrigerator.



CITRUS AVOCADO SALAD

with Blueberry Vinaigrette



Serves 4

Ingredients

- 4-5 citrus fruits of choice (a variety of oranges, blood oranges, clementines, grapefruit, etc.)
- 3 kiwis, peeled and sliced
- 1 avocado, thinly sliced
- ½ cup blackberries
- ¼ cup roasted and salted pistachios, coarsely chopped
- ¼ cup pomegranate seeds
- ¼ cup microgreens of choice
- Kosher or fine sea salt
- Freshly ground black pepper
- 1 cup blueberries
- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- 3 tablespoons honey
- 1 tablespoon fresh lemon juice
- ½ cup olive oil

Directions

Slice the citrus into rounds about ½ inch thick. Cut off the rinds. Spread decoratively on a platter or on 4 individual serving dishes. Add the kiwis, avocado, and blackberries. Sprinkle with pistachios, pomegranate seeds, microgreens, and a pinch of salt and pepper.

Place the blueberries in a large jar or glass. Add the [Marukan Genuine Brewed Rice Vinegar](#), honey, lemon juice, olive oil, and a pinch of salt and pepper.

Using an immersion blender, pulse several times until the blueberries are “smashed”. Serve with the salad.

Notes: Alternatively, you can put the blueberries in a food storage bag and roll with a rolling pin until “smashed”, add to a jar with the vinegar, honey, lemon juice, olive oil, and a pinch of salt and pepper. Shake until blended.





ASIAN SLAW

Serve 6

Ingredients

- 6 tablespoons vegetable oil
- 4 tablespoons **Marukan Seasoned Gourmet Rice Vinegar**
- 1 tablespoon peanut butter
- ½ teaspoon sesame oil
- Kosher or fine sea salt
- Freshly ground black pepper
- ½ small red onion, thinly sliced
- 1 (14-ounce) bag coleslaw mix
- 1 red bell pepper, seeded, deveined, and thinly sliced
- 1 bunch cilantro, chopped
- ¼ cup toasted sesame seeds

Directions

Combine the oil, **Marukan Seasoned Gourmet Rice Vinegar**, peanut butter, and sesame oil. Season to taste with a pinch of salt and pepper. Add the red onion and let sit while preparing the rest of the slaw ingredients or at least 5 minutes.

In a large mixing bowl, combine the coleslaw mix, red pepper, and cilantro. Pour on the dressing and mix well. Taste and add more salt and pepper if desired. Transfer to a serving dish, sprinkle with sesame seeds, and serve. The slaw is best served within an hour of preparing.



DESSERTS



CHOCOLATE CAKE

with Berries

Serves 8

Ingredients

- Gluten-free non-stick cooking spray
- 1½ cups gluten-free flour blend
- 1 cup sugar
- ¼ cup unsweetened cocoa powder
- 1 teaspoon baking soda
- ½ teaspoon kosher or fine sea salt
- 1 cup cold water
- ⅓ cup vegetable oil
- ⅓ cup plus 1 tablespoon [Marukan Seasoned Gourmet Rice Vinegar](#), divided
- 3½ teaspoons pure vanilla extract, divided
- 2 cups fresh berries, any kind
- 1½ cups heavy whipping cream
- 1½ tablespoons powdered sugar

Directions

Preheat oven to 350°F. Spray an 8-inch cake pan with cooking spray.

In a large mixing bowl, whisk together the flour, sugar, cocoa powder, baking soda, and salt, whisking well to eliminate lumps. Make a well in the center of the dry ingredients and add the water, oil, 1 tablespoon [Marukan Seasoned Gourmet Rice Vinegar](#), and 2 teaspoons vanilla. Whisk to combine. Pour into prepared pan and bake 25–30 minutes or until the edges are dry and have pulled back from the sides of the pan and a toothpick inserted into the center of the cake comes out clean. Let cool in rack in the pan for 15 minutes then remove from pan and cool completely.

While the cake is baking, place the berries in a bowl, top with ⅓ cup [Marukan Seasoned Gourmet Rice Vinegar](#), stir and let sit at room temperature. Stir occasionally.

When the cake is cooled, whip the cream with powdered sugar and 1½ teaspoons vanilla until soft peaks form.

Top the cooled cake with whipped cream, drain the berries, then place on top of the whipped cream.





FRESH FRUIT & CUSTARD TART

Serves 8

Ingredients

For the Crust:

- Gluten-free non-stick cooking spray
- 1½ cups gluten-free graham cracker crumbs
- ¼ cup sugar
- 5 tablespoons melted butter

For the Custard:

- ½ cup heavy cream
- 2 tablespoons cornstarch
- 2 large eggs
- 2 large egg yolks
- ½ cup **Marukan Organic Seasoned Rice Vinegar**
- ¾ cup sugar
- ¾ cup water
- 4 tablespoons butter, cut into 1 tablespoon-sized pieces
- 1 tablespoon vanilla bean paste or extract
- Fresh fruits in season, for garnish
- Mint sprigs, for garnish

Directions

For the Crust:

Preheat oven to 350°F. Spray a 9-inch tart pan with cooking spray. Line the bottom with parchment paper and lightly spray the paper.

Combine crumbs and sugar in a mixing bowl. Add melted butter and stir until fully combined. Press evenly and very firmly into the prepared tart pan. Bake for 12 minutes. Let cool.

For the Custard:

In a medium mixing bowl, whisk together the cream and cornstarch until the cornstarch is fully dissolved. Add in the eggs, and yolks, and whisk until fully combined.

Add the **Marukan Organic Seasoned Rice Vinegar** to a medium saucepan, bring to a boil, and let boil until reduced by half, about 3 minutes. Add the sugar and water and return to a boil. Gradually, add the vinegar mixture to the egg mixture, whisking constantly. Do not add the vinegar mixture too quickly or you will get scrambled eggs. Pour the mixture into the pan, and return to a boil, whisking constantly, until the mixture thickens, about 1 minute. Remove from heat and add the butter and vanilla, stirring until the butter is melted. Strain the custard into a clean bowl. Let cool then pour the custard into the prepared tart shell. Cover with plastic wrap, placing the plastic wrap directly on the custard. Refrigerate for at least 3 hours.

Before serving top with fruit and mint sprigs.





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ORGANIC
Apple Cider
Vinegar
With Mother of Vinegar



Made From Sweet, Crisp Apples
Grown in the U.S.A.
See Back Panel for Serving Suggestions

24 FL OZ (710mL)

Old Fashioned APPLE PIE

Serves 8

Ingredients

For the Crust:

- 1 cup unsalted butter or solid vegetable shortening
- 4-8 tablespoons water
- 2½ cups gluten-free flour blend
- 4 tablespoons sugar
- 2 teaspoons kosher or fine sea salt
- 2 teaspoon [Marukan Organic Apple Cider Vinegar](#)

For the Filling:

- 2½-3 pounds apples, peeled, cored, and sliced into ¼-inch thick slices
- ¼ cup granulated sugar
- ¼ cup brown sugar
- ¼ cup gluten-free flour blend
- 2 tablespoons [Marukan Organic Apple Cider Vinegar](#)
- 1 teaspoon pure vanilla extract
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon kosher or fine sea salt
- 1 egg, beaten
- 2 tablespoons coarse sugar

Directions

For the Crust:

Cut the butter into ½-inch pieces and place in the freezer for 15-30 minutes.

Add ice cubes to the water so it becomes very cold.

In the bowl of a food processor, combine flour, sugar, and salt. Pulse several times to combine. Add butter and [Marukan Organic Apple Cider Vinegar](#) and pulse until the mixture resembles a course meal with some pea-sized pieces of butter. With the machine running, add water, a little at a time, until the mixture starts to clump together. If you squeeze some of the mixture in your hand and it holds together, you have enough water.

Divide the dough into two equal pieces, form into disks, wrap in plastic wrap, and refrigerate for 1 hour. Can be made several days in advance.

For the Filling:

Combine apples, sugars, flour, [Marukan Organic Apple Cider Vinegar](#), vanilla, cinnamon, nutmeg, and salt in a large mixing bowl. Let sit while rolling out the pie crusts.

Continued on next page.



Directions

Remove the crusts from the refrigerator and let sit for about 10 minutes. Roll one of the doughs out between two sheets of waxed or parchment paper into a 12-inch circle. Transfer to a 9-inch pie pan and crimp the edges.

Stir apples and spoon into the pie crust. Roll the second pie crust between two sheets of waxed or parchment paper into an even thickness of about $\frac{1}{4}$ inch. Cut out the dough into shapes using large cookie cutters (smaller shapes tend to brown too fast) and layer on top of the apple filling. Brush the top with beaten egg and sprinkle with coarse sugar. Refrigerate the pie for 30 minutes.

Preheat oven to 400°F. Bake pie for 20 minutes then reduce the oven temperature to 350°F and bake another 40 minutes or until the filling is bubbly and the crust is golden brown. If the crust is browning too fast, tent loosely with foil.

Let pie cool at least two hours before serving.



MORE MARUKAN PICKS



SUMMER ROLLS

Makes 12



Ingredients

For the Dipping Sauce:

- ¼ cup **Marukan Lite Seasoned Rice Vinegar**
- ¼ cup fish sauce
- ⅓ cup water
- 3 cloves garlic, grated or finely minced
- 1-2 Thai chilies, minced (remove seeds for less heat or use Fresno chilies)

For the Summer Rolls:

- 8 ounces dried rice vermicelli noodles
- 1 small head of lettuce
- Large handful fresh herbs such as mint, basil, Thai basil, cilantro
- 8 ounces cooked meat, shrimp, or gluten-free imitation crab, or a combination
- 1 medium seedless cucumber, cut into very thin strips
- ½ cup shredded carrots
- 1 avocado, sliced thinly (optional)
- 3 ounces cream cheese, cut into thin strips (optional)
- 12 (8 or 9-inch) rice paper spring roll wrappers

Directions

Prepare the dipping sauce by combining all ingredients in a small jar. Shake well to combine.

Place the noodles in a large bowl, cover with boiling water and let sit for 15 minutes. Drain.

Gather all the filling ingredients on a cutting board or in small plates or bowls.

Prepare a large bowl with warm water. One by one, dip a rice paper wrapper into the warm water, turning it if needed to get it all wet. Only dip it into the water for a few seconds – the wrapper should still be a little stiff. Rice paper wrappers are difficult to work with if over soaked. If still a little stiff, they will continue to soften as you add the ingredients.

Place the wrapper on a cutting board or mat. On the ⅓ section closest to you, start to layer your ingredients by first placing a leaf or two of lettuce. Next add noodles, vegetables, herbs, and meat.

Roll the wrapper over the ingredients, tucking and rolling as you go – as if making a burrito. Make sure you keep the fillings together and wrap it tightly.

Note – if using shrimp, roll the wrapper until you have ⅓ left then put on a layer of shrimp – this is so the shrimp will show in the finished wrap. Continue with the rest of the wrappers and ingredients.

Cut the rolls in half on a diagonal and serve.



GOAT CHEESE BUTTER BOARD

with Pickled Fruit



Serves 8

Ingredients

For the Pickled Fruit:

- 2 cups each assorted fruit such as pears, kiwi, plums, starfruit, persimmons, apples

For Every 2 Cups Fruit:

- 1 cup **Marukan Organic Seasoned Rice Vinegar**
- 1 cup water
- ¼ cup sugar
- 2 whole cloves
- 1 cinnamon stick
- 1 star anise
- 1 (½-inch) piece fresh ginger

For the Goat Cheese Butter Board:

- 2 sticks unsalted butter, at room temperature
- 4 ounces soft goat cheese, at room temperature
- 2 tablespoons fresh thyme leaves
- ¼ cup pomegranate seeds
- Fresh thyme sprigs, for garnish

Directions

For the Pickled Fruit:

Wash and slice fruit.

Heat the **Marukan Organic Seasoned Rice Vinegar**, water, and sugar in a saucepan, stirring until the sugar has dissolved. Into small Mason jars, add cloves, cinnamon, star anise, and ginger. Pack the fruit into the jars keeping them separated by type. Pour the brine over, let cool, then close the jars, and refrigerate. Can be kept in the refrigerator for up to two weeks.

For the Goat Cheese Butter Board:

Combine the butter, goat cheese, and thyme, stirring until fully combined. Using a butter knife or off set spatula, spread the mixture onto a serving board or platter.

Add drained pickled fruit to platter, sprinkle on pomegranate seeds, and garnish with thyme sprigs. Serve with gluten-free crostini or crackers.



EGGS BENEDICT

with Ponzu Hollandaise

Serves 2



Ingredients

For the Blender Ponzu Hollandaise:

- 4 large egg yolks
- 3 tablespoons [Marukan Sudachi Ponzu](#)
- 1 teaspoon Dijon mustard
- ½ teaspoon gluten-free tamari or coconut aminos
- ½ cup unsalted butter or dairy-free butter alternative, melted and hot

For the Eggs Benedict:

- 4 large eggs
- 2 gluten-free English muffins, split and toasted
- 4 slices smoked salmon
- Chopped chives, for garnish
- Black sesame seeds, for garnish (optional)

Directions

For the Blender Ponzu Hollandaise:

Add the egg yolks, [Marukan Sudachi Ponzu](#), Dijon mustard, and tamari to a blender. Blend on low for 15 seconds to combine.

Gradually increase blender speed to medium-high, slowly drizzle in the melted hot butter in a thin stream until the sauce thickens, about 30 seconds. Blend in 1 teaspoon or so of warm water to adjust consistency if needed. Cover and keep warm.

For the Eggs Benedict:

Bring a medium saucepan of water to a gentle simmer.

Crack each egg into a small dish. Stir the water to create a whirlpool and gently slide in the eggs one at a time.

Poach for about 3-4 minutes, until the whites are set but the yolks remain runny. Remove with a slotted spoon and drain on a paper towel.

Place toasted gluten-free English muffin halves on plates. Top each with 1 slice of smoked salmon. Place a poached egg on top of each. Drizzle generously with the Ponzu Hollandaise and garnish with chopped chives and black sesame seeds.