

HOLIDAY RECIPES



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



THE TABLE OF

CONTENTS

About Marukan	3
Drinks	4
Appetizers	12
Main Courses	21
Side Dishes	31
Desserts	41



SEASONAL CHEER FOR EVERY HOLIDAY FEAST

Celebrate the season with our collection of holiday-inspired recipes—featuring main courses, festive sides, appetizers, desserts, and cozy drinks to brighten your winter gatherings.

Marukan is proud to be the home of The World's Finest Rice Vinegar™, brewed using time-honored Japanese techniques perfected over 375 years. As a family-owned company for ten generations, we craft premium rice vinegars, apple cider vinegars, and citrus ponzu sauces that add a touch of bright, balanced flavor to every holiday dish.

Whether you're pickling winter vegetables, dressing hearty salads, glazing roasted meats, or crafting seasonal cocktails, Marukan is your trusted companion for delicious, festive cooking.

All our products are Non-GMO Project Verified, naturally gluten-free, vegan certified, Star-K kosher, and we offer certified organic varieties as well.

Bring the Marukan difference to your holiday table.

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



A close-up photograph of a glass filled with a light-colored, bubbly drink. The glass has a textured, vertical-ribbed design. A slice of peach is perched on the rim, and a sprig of fresh mint leaves is tucked behind it. In the background, more peach slices and mint leaves are visible, creating a fresh and summery atmosphere.

DRINKS



SODIUM FREE • SUGAR FREE

Marukan

SINCE 1649

GENUINE BREWED

Rice Vinegar

マルカン米酢TM

12 FL OZ (355 mL)

Shiso Cucumber MINT MOCKTAIL

Serves 1

Ingredients

- 1 large or two small shiso leaves, plus one for garnish
- 8 mint leaves, plus more for garnish
- ½ ounce Shiso Simple Syrup – see below
- 1 ounce cucumber vinegar – see below
- ¼ ounce fresh lime juice
- 3 ounces cold sparkling water

For the Shiso Simple Syrup:

- 6 large shiso leaves
- 1 cup sugar
- 1 cup water

For the Cucumber Vinegar:

- 1 cup [Marukan Genuine Brewed Rice Vinegar](#)
- ½ seedless cucumber, unpeeled and sliced

Directions

Put shiso and mint leaves in a cocktail strainer and muddle with the simple syrup. Add ice, cucumber vinegar, and lime juice and shake gently. Place a shiso leaf in a cocktail glass, fill with ice, pour in the mixture, and top with sparkling water. Garnish with mint leaves.

For the Shiso Simple Syrup:

Wash and dry the shiso leaves. Stack on top of each other, roll up like a cigar, and slice thinly. Combine sugar and water in a small saucepan and bring to a boil, stirring to dissolve the sugar. Remove from the heat. Add the shiso leaves and let infuse for 4 hours. Strain the syrup into a glass bottle and store, covered, in the refrigerator for up to 2 weeks.

For the Cucumber Vinegar:

Combine [Marukan Genuine Brewed Rice Vinegar](#) and cucumber in a small bowl and let sit at room temperature for 10 minutes. Strain, pour vinegar into a bottle and serve the cucumber slices as a snack.

Can be stored for 1 week, covered and refrigerated.





PEACH BASIL SHRUB

Makes about 1 cup of shrub syrup.

Ingredients

- 2 ripe peaches, pitted and sliced, or 1 1/2 cups frozen peach slices (thawed), plus more peach slices for serving
- 1/2 cup maple syrup
- 1/2 cup fresh basil leaves, lightly torn
- 1/2 cup [Marukan Organic Rice Vinegar](#)
- Ice, for serving
- Sparkling water, for serving
- Fresh basil sprigs, for serving

Directions

In a glass jar or bowl, combine the peach slices and maple syrup.

Muddle the peaches gently with a spoon or muddler to release their juices.

Stir in the torn basil leaves and let the mixture sit for about 1 hour to allow flavors to meld. Stir in the [Marukan Organic Rice Vinegar](#).

Cover the jar or bowl and refrigerate for at least 24 to 48 hours, shaking or stirring occasionally to help the flavors infuse.

After the resting period, strain the mixture through a fine-mesh sieve or cheesecloth into a clean glass jar.

Press down on the peaches to extract as much liquid as possible. Discard the solids or repurpose them in smoothies or desserts.

Store in the refrigerator for up to 2 weeks. The flavors will deepen over time!

To serve:

Mix 2 tablespoons of shrub syrup with sparkling water over ice garnished with peach slices and basil sprigs.





SPICY BLOODY MARY

with Pickled Shrimp, Cherry Tomatoes & Peas

Serves 4



Ingredients

For the Quick Pickled Shrimp:

- 1/2 pound cooked shrimp, peeled and deveined
- 1/4 cup [Marukan Seasoned Gourmet Rice Vinegar](#)
- 1 tablespoon lemon juice
- 2 tablespoons water
- 1 teaspoon Old Bay seasoning
- 1/2 teaspoon crushed red pepper flakes
- 1 clove garlic, sliced
- Fresh dill sprigs (optional)

For the Pickled Cherry Tomatoes:

- 1 cup cherry tomatoes, pierced with a toothpick
- 1/4 cup [Marukan Seasoned Gourmet Rice Vinegar](#)
- 1/4 cup water
- 1/2 teaspoon kosher salt
- 1/2 teaspoon sugar
- 1 clove garlic, smashed
- 1/2 teaspoon mustard seeds
- Fresh basil or thyme sprigs

For the Quick Pickled Snap Peas:

- 2 cups fresh snap peas, trimmed
- 3/4 cup [Marukan Seasoned Gourmet Rice Vinegar](#)
- 1/4 cup water
- 1 garlic clove, peeled and lightly smashed
- 1/2 teaspoon mustard seeds
- 1/4 teaspoon crushed red pepper flakes
- 4 – 5 black peppercorns

Directions

For the Quick Pickled Shrimp:

Combine all ingredients in a small jar or bowl. Cover and refrigerate for at least 1 hour. Skewer for garnish.

For the Pickled Cherry Tomatoes:

Bring [Marukan Seasoned Gourmet Rice Vinegar](#), water, salt, and sugar to a boil. Pour over tomatoes, garlic, and herbs in a heat- safe jar. Cool, then refrigerate.

For the Quick Pickled Snap Peas:

Bring a small pot of water to a boil and have a bowl with ice water standing by. Blanch the peas for 30 – 45 seconds then immediately transfer to the ice bath with a slotted spoon. Drain and pat dry.

Bring [Marukan Seasoned Gourmet Rice Vinegar](#), water, garlic, mustard seeds, red pepper flakes, and peppercorns to a simmer.

Place the peas in a clean jar and pour the brine over. Let sit for 30 minutes at room temperature or refrigerate for up to a week.

Ingredients

For the Bloody Mary Mix:

- 4 cups tomato juice
- 1 – 1 ½ cups vodka (more or less, to taste)
- 3 tablespoons [Marukan Seasoned Gourmet Rice Vinegar](#)
- 1 tablespoon fresh lemon juice
- 1 tablespoon prepared horseradish (or more if you like it hot!)
- 2 teaspoons gluten-free Worcestershire sauce
- 1 – 3 teaspoons hot sauce (like Tabasco)
- 1 teaspoon celery salt
- ½ teaspoon black pepper
- Pinch of smoked paprika (optional)
- ¼ teaspoon freshly ground black pepper

To Serve:

- Lime juice
- Chili lime salt (like Tajin)
- Ice
- Celery stalks, lemon wedges, and pickled skewers (see below)

Directions

Assemble Your Bloody Mary:

In a pitcher, combine all Bloody Mary mix ingredients and stir well. Taste and adjust seasonings.

Dip the rim of the glasses in lime juice then in the chili lime salt to rim the edges. Fill glasses with ice and pour in Bloody Mary mix.

Skewer your pickled shrimp, tomatoes, and peas on cocktail picks or bamboo skewers.

Garnish each drink with a celery stalk, a lemon wedge, and a loaded skewer.



Appetizers



MISO SALMON CRUDO

Serves 4

Ingredients

- 1 pound sushi-grade salmon, sliced into thin bite-sized pieces
- 2 tablespoons olive oil
- 2 tablespoons [Marukan Yuzu Ponzu](#)
- 1 tablespoon [Marukan Organic Seasoned Rice Vinegar](#)
- 1 teaspoon gluten-free miso paste
- ¼ small red onion, very thinly sliced
- 1 tablespoon capers
- 2 teaspoons finely sliced chives
- Course sea salt
- Freshly ground black pepper
- Lemon wedges
- Gluten-free baguettes, sliced and toasted

For Serving - Optional:

- Microgreens
- Dried edible flowers

Directions

Arrange salmon slices in a shallow dish such as a 9x12-inch baking dish.

Combine olive oil, [Marukan Yuzu Ponzu](#), [Marukan Organic Seasoned Rice Vinegar](#), and miso in a small bowl. Drizzle sauce over the salmon making sure it gets on both sides of the fish. Cover with plastic wrap and refrigerate for 30 minutes.

Transfer the salmon to a serving platter. Top with red onion, capers, chives, a pinch of salt, and pepper. Arrange lemon wedges on the platter and serve with toasted baguette slices. If desired add microgreens and edible flowers before serving.





HERBED RICOTTA

CHEESE

with Ponzu Pickled Tomatoes

Serves 6



Ingredients

For the Quick Pickled Tomatoes:

- 1 cup [Marukan Organic Rice Vinegar](#)
- 1 cup [Marukan Yuzu Ponzu](#)
- 2 cups water
- ¼ cup sugar or erythritol
- 1 teaspoon mustard seeds
- ½ teaspoon red pepper flakes
- 2 pints heirloom cherry tomatoes
- 2 large shallots
- 4 cloves garlic
- 1 cup chopped fresh dill
- Toasted gluten free baguette slices

For the Herbed Ricotta Cheese:

- 4 cups whole milk
- 2 cups heavy cream
- 1 teaspoon kosher salt
- 3 tablespoons [Marukan Organic Rice Vinegar](#)
- ½ cup finely chopped Italian parsley
- 3 scallions, white and light green parts, minced
- 1 tablespoon minced chives

Directions

For the Quick Pickled Tomatoes:

Combine [Marukan Organic Rice Vinegar](#), [Marukan Yuzu Ponzu](#), water, sugar, mustard seeds, and red pepper flakes in a medium saucepan and bring to a boil over medium high heat. Stir to dissolve the sugar. Remove from the heat and let cool to room temperature.

Cut the tomatoes in half and put in a large mixing bowl. Thinly slice the shallots and garlic and add to the tomatoes. Add the dill. Pour the cooled ponzu mixture over the tomatoes and let sit for at least 30 minutes. Can be stored in the refrigerator for up to two weeks – put in covered jars or containers making sure the liquid completely covers the vegetables.

To serve, drain the vegetables over a strainer for a few minutes, place in a serving bowl and serve with the herbed ricotta and toasted baguette slices.

For the Herbed Ricotta Cheese:

Wet two layers of cheesecloth and place in a strainer over a deep bowl.

Combine the milk, cream, and salt in a medium saucepan and bring to a rolling boil over medium heat, stirring occasionally. Take off the heat and add the [Marukan Organic Rice Vinegar](#). Let sit for a minute or two or until it starts to look curdled. Pour the mixture into the cheesecloth-lined strainer and let sit room at temperature for 20 - 30 minutes pouring off the liquid that collects in the bowl occasionally. Scrape the cheese into a mixing bowl, stir in the herbs and scallions. Place in a serving bowl and serve with the tomatoes and baguette slices.

Can be made 2 -3 days in advance, store covered in the refrigerator.



CRANBERRY PROSCIUTTO RICOTTA CROSTINI



Serves 8 as an appetizer

Ingredients

For the Cranberry Jam:

- 1 cup cranberries
- ⅓ cup sugar
- ¼ cup orange juice
- ¼ cup water

For the Pickled Cranberries:

- 8 ounces fresh cranberries
- ¾ cup **Marukan Organic Seasoned Rice Vinegar**
- ⅔ cup sugar
- ⅓ cup water
- 1 cinnamon stick
- ¼ teaspoon ground cloves

For the Ricotta Dip:

- 1 cup whole milk ricotta cheese
- 1 tablespoon olive oil
- 1 tablespoon honey
- Kosher or fine sea salt
- Freshly ground black pepper
- Toasted gluten-free baguette slices
- 4 ounces thinly sliced prosciutto
- Fresh thyme leaves, for serving

Directions

For the Cranberry Jam:

Place cranberries in a small food processor and chop. Add to a saucepan with the sugar, orange juice, and water. Bring to a boil over medium heat. Lower heat and simmer for 12 minutes or until thickened to a jam-like consistency. Spoon into a lidded jar, let cool, cover, and refrigerate for up to 2 weeks.

For the Pickled Cranberries:

Combine all ingredients in a medium saucepan, bring to a boil and let boil for 5–7 minutes or until cranberries are soft and begin to pop. Remove cinnamon stick. Spoon into a sterilized pint jar. Let cool and cover. Store in the refrigerator for up to 1 month.

For the Ricotta Dip:

Whip together ricotta, olive oil, and honey in a food processor or with a hand mixer until smooth. Season to taste with salt and pepper.

Top baguette slices with whipped ricotta, dollop on cranberry jam, top with prosciutto slices and pickled cranberries, and garnish with fresh thyme leaves.



Chorizo

QUESO DIP

Serves 8

Ingredients

For the Chorizo:

- 2 dried ancho chiles, stemmed and seeded
- 2 dried chile de arbol, stemmed and seeded
- 3 cloves garlic, peeled and smashed
- ½ white onion, chopped
- 3 tablespoons [Marukan Seasoned Gourmet Rice Vinegar](#)
- 2 teaspoons smoked paprika
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons ground coriander
- 1 teaspoon kosher salt
- 1 teaspoon black pepper
- 1 pound ground pork
- 1 tablespoon vegetable oil

Directions

For the Chorizo:

Toast chilis in a dry skillet over medium-low heat until fragrant, about 4 minutes. Place in a small bowl and cover with boiling water and let soak for 15 minutes or until tender.

Drain chilis and place in a blender with the garlic, onion, [Marukan Seasoned Gourmet Rice Vinegar](#), paprika, cumin, coriander, salt, and pepper. Blend until smooth, scraping down the sides of the blender as needed.

Put pork in a large mixing bowl with the spice mixture and mix thoroughly with hands until the pork is evenly coated.

Heat oil in a large skillet over medium-high heat. Add the chorizo and cook, stirring frequently, until cooked through, 5 – 8 minutes. Remove to a paper towel-lined plate and cover with additional paper towels to soak up any extra oil.

For the Queso:

Place canned tomatoes and chilies in a saucepan or cast-iron skillet with both cheeses and heat over medium heat until the cheeses are fully melted and the queso is hot and smooth. Either transfer the queso to a serving dish or keep in cast iron skillet. Top with the chorizo, green onion, jalapeño, and cilantro. Serve with tortilla chips.





Main Courses



KAISEN NABE

(Japanese Seafood Hot Pot)

Serves 4



Ingredients

For the Broth:

- 6 cups gluten-free dashi stock
- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- 2 tablespoons gluten-free tamari or soy sauce
- 3 tablespoons mirin
- ½ teaspoon kosher or fine sea salt (adjust to taste)

For the Vegetables & Add-ins:

- ½ head Napa cabbage, chopped into 2-inch pieces
- 4 baby bok choy, halved lengthwise
- 8 ounces gourmet mushrooms
- 1 block firm tofu, cut into cubes
- 2 scallions, cut into 2-inch pieces
- 2 carrots, peeled and cut into ribbons using a vegetable peeler

Directions

For the Broth:

In a large pot or donabe, combine the dashi stock, [Marukan Genuine Brewed Rice Vinegar](#), tamari, mirin, sake, and salt.

Bring the mixture to a gentle simmer over medium heat.

Add the chopped Napa cabbage, baby bok choy, mushrooms, tofu, scallions, and carrots to the simmering broth.

Cover and cook for 2 minutes, then remove the carrots and set aside. Continue to simmer for another 3 minutes, or until the vegetables begin to soften.

Continued on next page.

Ingredients

For the Seafood:

- 8-ounce cod fillet, cut into bite-sized pieces
- 8 large shrimp, peeled and deveined
- 8 large sea scallops
- 12 littleneck clams, scrubbed

For Serving:

- Dipping Sauce
- Lemon wedges

For the Dipping Sauce:

- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- 2 tablespoons gluten-free tamari or soy sauce
- 1 tablespoon fresh lemon juice
- 1 teaspoon mirin
- ½ teaspoon toasted sesame oil
- 1 teaspoon grated fresh ginger
- 1 teaspoon finely chopped scallions or chives

Directions

For the Seafood:

Gently add the cod pieces, shrimp, scallops, and clams to the pot.

Cover and simmer for another 5–7 minutes, or until the seafood is cooked through and the clams have opened. Discard any clams that do not open. Add the carrots back to the broth.

Bring the pot to the table and serve the hot pot family-style, allowing everyone to pick their favorite ingredients.

Offer dipping sauce and lemon wedges on the side for added flavor.

For the Dipping Sauce:

In a small bowl, whisk together Marukan Genuine Brewed Rice Vinegar, tamari, lemon juice, mirin, and sesame oil until well combined. Stir in grated ginger and chopped scallions.

Let the sauce sit for 5–10 minutes to allow the flavors to meld. Serve in small dipping bowls alongside your hot pot.



PRIME RIB

with Au Jus and Horseradish Sauce

Serve 8

Ingredients

- 1 (about 7 pounds) standing rib roast – have the butcher cut the ribs from the roast and then tie it back together
- 2 tablespoons cacao powder
- 2 tablespoons brown sugar
- 1 tablespoon smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 2 teaspoons kosher or fine sea salt
- 1 teaspoon black pepper
- 2 tablespoons olive oil

Directions

Remove roast from the refrigerator two hours before roasting to allow the roast to fully come to room temperature. Pat dry. Place oven rack on the second lowest position. Preheat oven to 500°F.

In a small bowl, combine cacao powder, brown sugar, paprika, garlic and onion powders, salt, and pepper. Brush the roast with olive oil and rub the cacao mixture all over the roast. Place the roast in a pan large enough to comfortably hold in, bone-side down. Insert an oven-proof meat thermometer into the thickest part of the roast making sure it is not touching any bone, and roast for 20 minutes. Without opening the oven, reduce the temperature to 325°F and roast for another 13-15 minutes per pound or until the internal temperature of the roast is 120°F for medium-rare. Remove from oven, transfer the roast to a cutting board and cover with foil. Let rest for 20 minutes while making the au jus and sauce. Remove the roast from the bones, transfer to a serving platter, slice, and serve with au jus and horseradish sauce.

For the Au Jus:

Place the drippings, beef broth, [Marukan Organic Apple Cider Vinegar](#), and Worcestershire sauce in a saucepan over medium heat. Bring to a gentle boil then reduce heat and let simmer until it thickens slightly, stir in the butter until melted. Taste and add salt and pepper if needed.

Transfer to a serving vessel and serve with the prime rib.

For the Horseradish Sauce:

Combine all ingredients and mix well. Transfer to a serving dish and serve with prime rib.



For the Au Jus:

- Drippings from roast
- 2 cups gluten-free beef broth
- 1/2 cup [Marukan Organic Apple Cider Vinegar](#)
- 1 tablespoon Worcestershire sauce
- 2 tablespoons cold unsalted butter
- Kosher or fine sea salt and pepper, to taste

For the Horseradish Sauce:

- 1 cup sour cream
- 1/4 cup prepared horseradish
- 2 tablespoons finely chopped chives
- 2 teaspoons [Marukan Organic Apple Cider Vinegar](#)
- 1/2 teaspoon kosher or fine sea salt
- 1/4 teaspoon black pepper



SWEET & TANGY HOLIDAY HAM



Ingredients

For the Ham:

- Bone-in spiral-cut ham (8-10 pounds)

For the Glaze:

- 1 cup hot honey
- 3/4 cup orange marmalade
- 3 tablespoons [Marukan Seasoned Gourmet Rice Vinegar](#)
- 2 tablespoons Organic Tamari or No Soy Tamari
- 2 tablespoons Dijon Mustard
- 2 tablespoons unsalted butter

Directions

Preheat the oven to 325°F (165°C). Place the ham in a roasting pan and pour 2 cups of water into the bottom of the pan. Cover the pan with foil and bake for 2 hours.

Meanwhile, make the glaze. In a small pot over medium heat, combine honey, marmalade, [Marukan Seasoned Gourmet Rice Vinegar](#), tamari, mustard, and butter. Bring to a simmer while whisking, and cook until slightly thickened, 5-7 minutes. Remove from heat.

Remove the ham from the oven and discard the foil. Increase oven heat to 425°F (220°C). Brush half of the glaze onto the ham, reserving the remaining glaze. Return the ham to the oven and bake for 20-30 minutes, or until golden brown and sticky.

Serve the ham with the remaining glaze on the side.

Leftover ham can be refrigerated for up to 3-5 days.



BRINED PORK TENDERLOINS

with Cranberry Rosemary Sauce



Serve 8

Ingredients

- 2 cups water
- ½ cup Marukan Genuine Brewed Rice Vinegar
- ¼ cup maple syrup
- 2 tablespoons kosher salt
- 1 teaspoon whole black peppercorns
- 2 pork tenderloins (about 1 ½ pounds each)
- 4 fresh rosemary sprigs plus 1 teaspoon minced rosemary
- 2 tablespoons vegetable oil
- ¼ cup red wine
- 1 can whole berry cranberry sauce

Directions

Combine the water, Marukan Genuine Brewed Rice Vinegar, maple syrup, salt, and peppercorns, stirring until the salt dissolves. Place the pork tenderloins in a large food storage bag, add the brine and 4 rosemary sprigs. Refrigerate for 2 – 4 hours. Remove from refrigerator, discard the brine, and dry off the tenderloins.

Preheat oven to 400°F. Pour oil into a large oven proof skillet and heat over medium-high heat. Add the tenderloins and sear on all sides, about 5 minutes. Put in the oven and roast for 10 – 15 minutes or until an instant read thermometer reaches 140°F (the pork will come up to 145 as it rests). Remove the tenderloins to a cutting board and cover loosely with foil. Let rest for 10 minutes.

Place the skillet back on the stove over medium-high heat, stir the minced rosemary, cooking until fragrant. Add the wine and cook until reduced by half. Lower the heat to medium-low, add the cranberry sauce, and cook, stirring until the cranberry sauce has melted.

Slice the pork and top with the cranberry sauce.



Side Dishes



CRISPY BRUSSELS SPROUTS

with Sudachi Ponzu Glaze and Pomegranate Seeds

Serves 8

Ingredients

- 4 pounds Brussels sprouts, trimmed and halved
- 2 tablespoons olive oil
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon black pepper
- 6 tablespoons **Marukan Sudachi Ponzu**
- 4 tablespoons maple syrup
- 2 tablespoons gluten-free soy sauce or tamari
- 2 teaspoons minced garlic
- 2 teaspoons minced fresh ginger
- 1 tablespoon cornstarch, mixed with 2 tablespoons water
- ½ cup pomegranate seeds

Directions

Preheat oven to 425°F. Line a baking sheet with parchment paper.

Toss Brussels sprouts with olive oil, salt, and pepper in a large bowl. Spread them cut-side down on the parchment-lined baking sheet.

Roast for 20–25 minutes, or until crispy and golden brown, flipping halfway through.

Make the Sudachi Ponzu Glaze: In a small saucepan over medium heat, combine **Marukan Sudachi Ponzu**, maple syrup, soy sauce, garlic, and ginger. Bring to a simmer and cook for 2 minutes. Stir in the cornstarch slurry (1 tablespoon cornstarch mixed with 2 tablespoons water) and whisk until thickened, about 1–2 minutes. Remove from heat.

Transfer roasted Brussels sprouts to a serving bowl. Drizzle with the Sudachi Ponzu glaze and toss to coat. Sprinkle pomegranate seeds on top.





LOTUS FLOWER ONIONS



Serves 6

Ingredients

- Kosher or fine sea salt
- 6 medium-sized red onions
- Olive oil
- 6 tablespoons [Marukan Genuine Brewed Rice Vinegar](#)
- 6 tablespoons honey
- 1 tablespoon tamari or gluten free soy sauce
- 1 ½ teaspoons sesame oil
- Furikake or Everything but the Bagel Seasoning

Directions

Cut just enough of the root end of the onions off so they sit flat. Cut about 1/4 inch off the stem ends. Place the onions on a cutting board, root side down. Cut 3 slits from the stem down towards the root end, crisscrossing to make what looks like 6 pie wedges, make sure to only cut about two-thirds down. Do not cut all the way through. Peel off the papery outer skins.

Bring a large pot of salted water to a boil. Preheat oven to 425°F and line a baking sheet with parchment paper.

Place the onions in the boiling water and cook for 4 -5 minutes. Remove from the water and let cool until cool enough to handle. When cool enough, gently open up the layers of the onions so they look like lower petals. They will open up more while roasting so don't force them. Drizzle each onion with a little olive oil. Place on the prepared baking sheet and roast for 40 – 45 minutes or until the onions are tender and the tips are starting to brown.

Combine the [Marukan Genuine Brewed Rice Vinegar](#), honey, tamari, and sesame oil in a small pot or skillet and bring to a boil. Let boil gently for two minutes or so or until the sauce reduces and thickens almost to a syrup consistency.

Drizzle the onions with half the sauce and put back in the oven for 5 minutes. Put the onions on a serving platter, drizzle with the rest of the sauce and sprinkle with the furikake or Everything but the Bagel seasoning.



GOURMET MUSHROOM AND RICOTTA GALETTE

Serves 6

Ingredients

- 2 tablespoons olive oil
- 4 green onions, thinly sliced
- 2 cloves garlic, minced
- 8 ounces gourmet mixed mushrooms (such as cremini, shiitake, and oyster), sliced
- 3 tablespoons [Marukan Lite Seasoned Rice Vinegar](#), divided
- Kosher or fine sea salt and pepper to taste
- 1 tablespoon fresh thyme leaves
- ½ cup ricotta cheese
- 1 gluten-free pie crust
- ¼ cup grated Parmesan cheese
- 1 egg, beaten (for egg wash)

For the Italian Salsa Verde:

- 3 tablespoons olive oil
- 1 tablespoon [Marukan Lite Seasoned Rice Vinegar](#)
- ½ cup fresh basil leaves
- ½ cup fresh Italian parsley
- 1 clove garlic, peeled and smashed
- ½ tablespoon capers
- 2 mini gherkins, chopped
- 2 anchovies



Directions

Make the salsa verde by putting all the ingredients in a small food processor or blender and processing in long pulses until fully combined but not completely smooth.

In a large skillet, heat the olive oil over medium heat. Add the sliced green onions and cook until softened and translucent, about 5 minutes. Add the minced garlic and cook for an additional minute until fragrant. Add the sliced mushrooms to the skillet and cook until they release their moisture and become golden brown, about 8-10 minutes. Stir in 2 tablespoons [Marukan Lite Seasoned Rice Vinegar](#) and cook for another 2-3 minutes. Season with salt, pepper, and fresh thyme leaves. Remove from heat and let the filling cool slightly.

In a small bowl, combine the ricotta cheese and 1 tablespoon [Marukan Lite Seasoned Rice Vinegar](#). Mix well until smooth.

Preheat your oven to 375°F (190°C) and line a baking sheet with parchment paper.

Roll out the pie crust on a lightly floured surface into a rough circle about 12 inches in diameter. Transfer the rolled-out dough to the prepared baking sheet.

Spread the ricotta mixture evenly over the center of the dough, leaving about a 2-inch border around the edges. Spoon the mushroom filling over the ricotta mixture. Sprinkle grated Parmesan cheese over the mushroom filling.

Continued on next page.

Directions

Fold the edges of the dough up and over the filling, pleating as needed to create a rustic galette shape. Brush the edges of the dough with beaten egg to help them brown in the oven. Bake for 30-35 minutes, or until the crust is golden brown and crispy.

Slice the mushroom and ricotta galette into wedges and serve warm with the salsa verde.



Roasted ACORN SQUASH SALAD



Serves 4 as a main course or 6 as a side dish

Ingredients

- 2 acorn squash
- 6 tablespoons olive oil, divided
- Kosher or fine sea salt
- Black pepper
- ¼ cup [Marukan Genuine Brewed Rice Vinegar](#)
- 3 tablespoons maple syrup, divided
- 1 tablespoon Dijon mustard
- ½ cup pecan pieces
- 2 large or 4 small cooked beets
- 5 ounces baby arugula
- 4 ounces crumbled goat or feta cheese

Directions

Cut the squash in half from stem to end. Scrape out the seeds with a spoon. Cut into approximately 1-inch chunks. Place on a rimmed baking sheet, drizzle with 1 tablespoon olive oil, sprinkle with salt and pepper and roast for 30 minutes, or until fork tender and starting to brown, stirring once or twice while cooking.

Combine the remaining olive oil with the [Marukan Genuine Brewed Rice Vinegar](#), 2 tablespoons maple syrup, the mustard, ½ teaspoon salt, and ¼ teaspoon pepper. Whisk well.

When the squash is done, drizzle with 2 tablespoons dressing and 1 tablespoon maple syrup, toss to coat, and let cool slightly.

Toast the pecans in a dry skillet over medium heat until warm and fragrant, stirring often, about 5 minutes.

Cut the beets into chunks and toss with 1 tablespoon dressing.

Toss the arugula with just enough dressing to lightly moisten. Arrange the arugula on a platter, top with the squash, beets, pecans, and cheese. Serve the remaining dressing on the side.



Desserts



SWEET AND TANGY PIE

Serves 6

Ingredients

For the Crust:

- ½ cup unsalted butter or solid, all vegetable non-dairy shortening
- 2 to 4 tablespoons cold water
- 1 ¼ cups all-purpose gluten free plus more for rolling
- 1 teaspoon kosher or fine sea salt
- 2 tablespoons sugar
- ½ teaspoon [Marukan Genuine Brewed Rice Vinegar](#)

For the Filling:

- 1 cup sugar
- 4 large eggs
- 4 tablespoons melted butter or dairy-free butter
- 3 tablespoons [Marukan Genuine Brewed Rice Vinegar](#)
- ½ teaspoon kosher or fine sea salt



Directions

For the Crust:

Cut butter into ½ inch pieces and place it the freezer for 15 – 30 minutes.

Add some ice cubes to the water and let it get ice cold while preparing the dry ingredients. Combine the flour, salt and sugar in the bowl of a food processor. Pulse 5 –6 times to combine. Add the butter and pulse 6 –8 times or until the mixture resembles coarse meal with some pea size pieces of butter.

With processor running, add the [Marukan Genuine Brewed Rice Vinegar](#) and ice water, 1 tablespoon at a time until the mixture just barely starts to clump together. If you pinch some of the crumbly dough together and it holds then you have enough water, if not add more a little at a time. You do not want to add any more water than is absolutely necessary.

Remove the dough from the machine and form into a disk.

To roll the dough, lay a piece of waxed paper on a work surface and sprinkle with some flour. Lay the dough on the floured paper, sprinkle with some more flour and lay on another piece of waxed paper. Roll the dough into a circle approximately 12 inches wide. Remove the top sheet of waxed paper and carefully transfer into a 9-inch pie plate and remove the waxed paper. Push the dough very gently down so it lines the bottom and sides of the pie plate. If the dough splits or breaks apart just push it back together. Trim the edge of the pie crust to about ½ – ¾ inch overhang. Tuck the overhang under and pinch the dough into a decorative finish. Refrigerate crust for 30 minutes.

Preheat oven to 350°F. Place a piece of parchment paper on the crust and fill it with pie weights or dried beans. Bake for 15 minutes. Remove the weights and parchment paper, prick the dough with a fork and bake for another 10 minutes. Pie crust will be pale at this point.

For the Filling:

Whisk all ingredients together. Pour into the partially baked crust. Bake for another 30 – 35 minutes or until golden browned and puffed. Let cool. The filling will settle as it cools. Serve at room temperature or chilled.



MINI CHOCOLATE PAVLOVAS

with Passion Fruit and Sweet Pickled
Blackberries

Serves 8

Ingredients

For the Sweet Pickled Blackberries:

- 2 cups fresh blackberries, washed and stemmed
- 1 cup [Marukan Genuine Brewed Rice Vinegar](#)
- 1 cup granulated sugar
- ½ cup water
- ½ teaspoon vanilla extract

For the Mini Pavlovas:

- 4 large egg whites, at room temperature
- 1 cup granulated sugar
- 1 tablespoon cocoa powder
- 1 teaspoon [Marukan Genuine Brewed Rice Vinegar](#)
- 1 teaspoon cornstarch
- ½ teaspoon pure vanilla extract
- 2 cups sweetened whipped cream
- Passion fruit puree
- Powdered sugar
- Mint sprigs

Directions

For the Sweet Pickled Blackberries:

Place the washed blackberries into sterilized jars or containers, leaving a little space at the top.

In a medium-sized saucepan, combine [Marukan Genuine Brewed Rice Vinegar](#), granulated sugar, water, and vanilla extract. Simmer until the sugar has dissolved. Let cool to room temperature. Once the pickling liquid has cooled, add the liquid to the blackberries, ensuring they are completely submerged. Seal the jars or containers tightly and place in the refrigerator for at least 24 hours.

For the Mini Pavlovas:

Preheat the oven to 300°F (150°C). Line a baking sheet with parchment paper.

In a clean, dry bowl, beat the egg whites using an electric mixer until soft peaks form. Gradually add the granulated sugar, one tablespoon at a time, while continuing to beat the egg whites. Continue beating until the mixture is glossy and forms stiff peaks.

Sift the cocoa powder over the egg white mixture and add the [Marukan Genuine Brewed Rice Vinegar](#), cornstarch, and vanilla extract. Gently fold the ingredients together until well combined.

Continues on next page.



Directions

Spoon the mixture onto the prepared baking sheet, forming small mounds to create mini pavlovas. Use the back of the spoon to create a well in the center of each pavlova.

Bake in the preheated oven for about 30-35 minutes or until the pavlovas are crisp on the outside. The centers should still be soft. Turn off the oven and leave the pavlovas in the oven with the door slightly ajar for an additional 15-20 minutes.

Fill each mini pavlova with whipped cream. Spoon over passion fruit puree and top with pickled blackberries, dust with powdered sugar, and garnish with mint sprigs. Serve immediately.