

Marukan®

SINCE



1649

SUMMER RECIPES

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



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BRIGHT FLAVORS FOR EVERY SUMMER TABLE

Celebrate the flavors of summer with our collection of seasonal recipes featuring refreshing drinks, flavorful main courses, fresh side dishes, and more Marukan favorites perfect for sunny days and warm-weather gatherings.

As the home of The World's Finest Rice Vinegar™, Marukan has been perfecting the art of slow brewing for more than 375 years using time-honored Japanese methods passed down through eleven generations. Our premium rice vinegars and authentic citrus ponzu sauces bring the bright, balanced flavors of Japan to everything from grilled meats and seafood to crisp salads, fresh pickles, and refreshing seasonal mocktails.

All Marukan products are Non-GMO Project Verified, naturally gluten-free, vegan certified, Star-K Kosher, and we also offer certified organic varieties.

Bring authentic Japanese flavor and the Marukan delicious difference to your summer table.

Find more delicious recipe inspiration at RiceVinegar.com.



A glass of purple drink with flowers and a straw. The glass is filled with a vibrant purple liquid, likely a juice or smoothie, and is garnished with several dried flowers in shades of pink and yellow. A light-colored straw is inserted into the drink. The glass is placed on a white, circular, textured base. The background is a soft, out-of-focus white surface.

DRINKS



BUTTERFLY PEA TEA SPARKLER

Serves 12



Ingredients

- 1 tablespoon dried butterfly pea flower powder
- 2 cups boiling water
- ¼ cup organic cane sugar (or to taste)
- 3 tablespoons **Marukan Organic Seasoned Rice Vinegar**
- 1 tablespoon fresh lemon or lime juice
- Sparkling water
- Ice

Garnish ideas

- Edible flowers, dried or fresh
- Citrus wheels or twists
- Rock sugar sticks

Directions

Dissolve the butterfly pea flower powder and sugar in boiling water, stirring to combine. Let cool.

Once cooled, add the **Marukan Organic Seasoned Rice Vinegar** and lemon or lime juice. The color will change to purple.

For each drink, add about 2 tablespoons of the pea flower mixture into an ice-filled glass. Top with sparkling water.

Garnish as desired. Serve immediately for the best color and sparkle.



PEACH BASIL SHRUB

Makes about 1 cup of shrub syrup.

Ingredients

- 2 ripe peaches, pitted and sliced, or 1 ½ cups frozen peach slices (thawed), plus more peach slices for serving
- ½ cup maple syrup
- ½ cup fresh basil leaves, lightly torn
- ½ 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.





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**
- 1 ounce **Cucumber Vinegar**
- 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:

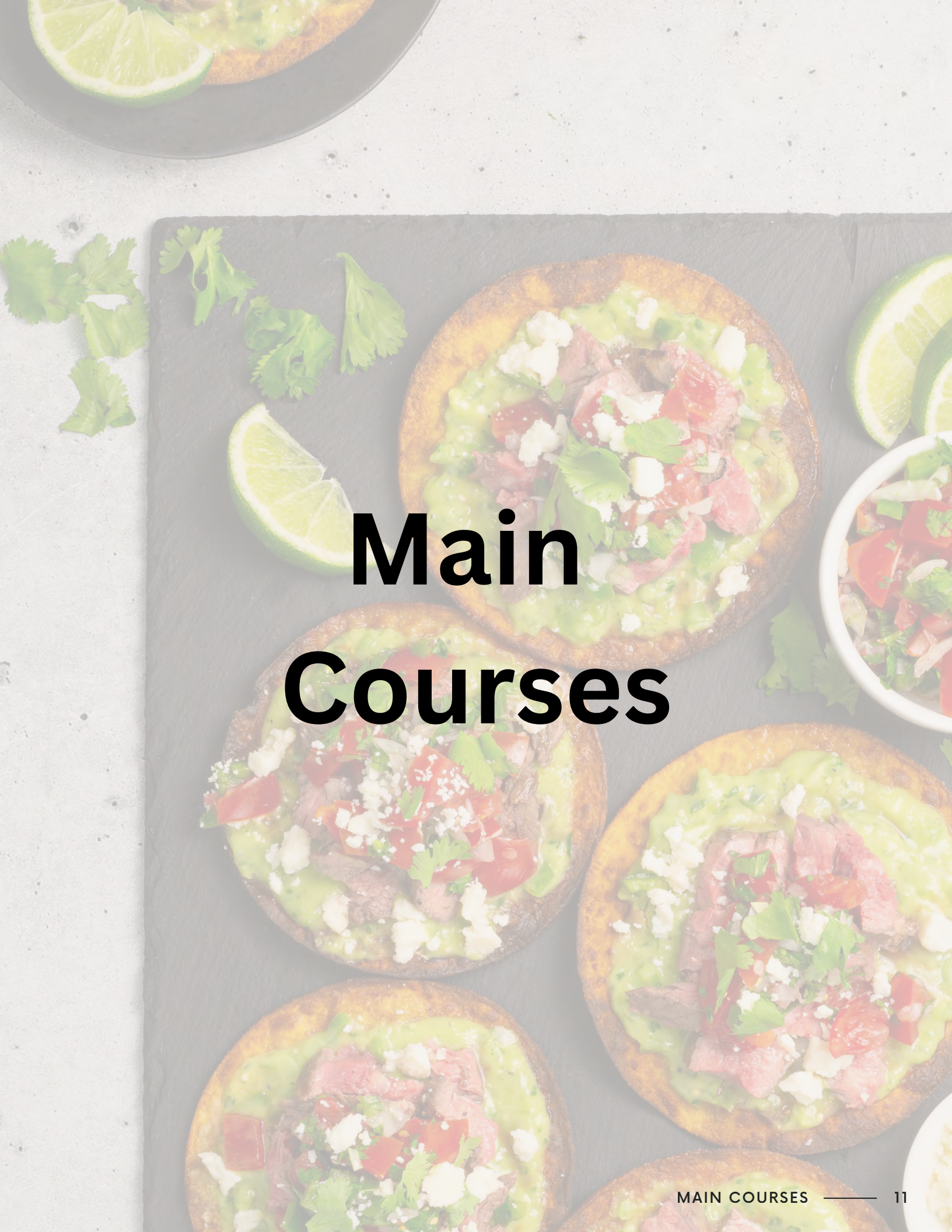
Wash and dry the shiso leaves. Stack on top of each other, roll up like a cigar, and slice thinly. Combine sugar and water in a small saucepan and bring to a boil, stirring to dissolve the sugar. Remove from the heat. Add the shiso leaves and let infuse for 4 hours. Strain the syrup into a glass bottle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





Main Courses



STICKY ASIAN PORK RIBS

Serves 4



Ingredients

- 2½ pounds pork baby back ribs, membrane removed
- Salt and black pepper
- 3 tablespoons [Marukan Sudachi Ponzu](#)
- 3 tablespoons [Marukan Genuine Brewed Rice Vinegar](#)
- ¼ cup tamari or gluten-free soy sauce
- 3 tablespoons honey or coconut sugar
- 2 tablespoons chili garlic sauce
- 1 tablespoon grated fresh ginger
- 1 teaspoon toasted sesame oil
- 1 teaspoon cornstarch mixed with 1 tablespoon water

Garnishes

- Toasted sesame seeds
- Thinly sliced scallions
- Fresh cilantro leaves
- Lime wedges

Directions

Season ribs lightly with salt and pepper. Whisk [Marukan Sudachi Ponzu](#), [Marukan Genuine Brewed Rice Vinegar](#), tamari, honey, chili garlic sauce, ginger, and sesame oil. Coat ribs well and marinate for at least 1 hour or up to overnight.

Heat oven to 300°F (150°C). Place ribs on a foil-lined sheet or baking dish, cover tightly, and bake 2–2½ hours until tender.

Pour marinade into a saucepan and bring to a simmer for 5–7 minutes. Stir in the cornstarch slurry and cook until glossy.

Brush ribs generously with glaze and broil 3–5 minutes until bubbling and slightly charred.

Let rest 5 minutes, then slice between bones and brush with extra glaze.



YUZU PONZU

GRILLED STEAK

and Vegetable Kebabs



Serves 4

Ingredients

- 1½ pounds beef sirloin steak, cut into 1-inch cubes
- ¼ cup **Marukan Yuzu Ponzu**, plus more for drizzling
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 teaspoon smoked paprika
- Salt and pepper to taste
- 2 bell peppers (assorted colors), cut into 1-inch pieces
- 1 red onion, cut into 1-inch pieces
- 8 ounces button mushrooms
- Wooden or metal skewers (if using wooden skewers, soak them in water for at least 30 minutes before grilling)
- Fresh parsley or cilantro, chopped (optional)

Directions

In a bowl, whisk together **Marukan Yuzu Ponzu**, olive oil, minced garlic, smoked paprika, salt, and pepper. Place the cubed steak in a shallow dish or resealable plastic bag. Pour the marinade over the steak, making sure it's evenly coated. Cover or seal and refrigerate for at least 30 minutes, or up to 4 hours, to allow the flavors to meld. Discard marinade.

Preheat your grill to medium-high heat.

Thread the steak and vegetables onto the skewers, alternating steak and vegetables.

Once the grill is hot, oil the grates and place the kebabs on the grill. Cook for 8-10 minutes, turning occasionally, or until the steak reaches your desired level of doneness.

Arrange the grilled steak and vegetable kebabs on a platter. Garnish with chopped parsley or cilantro, if desired. Drizzle additional Marukan Yuzu Ponzu over the kebabs just before serving.



BREWED FROM ORGANIC RICE
Marukan®
SINCE 1649
ORGANIC
Rice Vinegar
12 FL OZ (355 mL)
USDA ORGANIC

Gluten-Free BARBECUE CHICKEN FLATBREADS



Makes 10

Ingredients

Marinated Red Onions

- 1 red onion, peeled and thinly sliced
- $\frac{3}{4}$ cup olive oil
- $\frac{1}{4}$ cup [Marukan Organic Rice Vinegar](#)
- 1 tablespoon dried oregano

Flatbreads

- 2 $\frac{1}{2}$ cups all-purpose gluten-free flour blend, plus more for dusting
- $\frac{3}{4}$ – 1 $\frac{1}{2}$ cups warm water
- $\frac{2}{3}$ cup active sourdough starter (Feed the starter the night before to ensure it is active.)
- 2 tablespoons olive oil
- 2 teaspoons kosher or fine sea salt
- 1 egg, lightly beaten

Directions

For the Marinated Onions:

Place the onions in a jar with a lid. Add the rest of the ingredients and shake well to combine. Let sit at room temperature for 12 hours. Can be stored at room temperature for 2 days or for up to 2 weeks in the refrigerator.

For the Flatbreads:

In a large mixing bowl, combine the flour, water, sourdough starter, oil, and salt. Mix with a spoon or spatula until the dough comes together. Add the egg and mix. Knead by hand a few times until you have a smooth, soft dough. Add additional flour only if the dough is too sticky to work with. Place the dough in a clean bowl, cover with a towel and place in a warm spot for 2 hours.

Dust a parchment-lined baking sheet with flour. Divide the dough into 10 equal-sized portions. Form each portion into a ball, tucking the ends underneath. Place on the baking sheet, leaving several inches between each piece. Let rest for 30 minutes.

Lightly flour a clean work surface and roll each piece of dough into a 6 to 7-inch circle. Heat a cast iron skillet over medium-high heat and cook the flatbreads for 2 – 3 minutes per side or until golden in spots. The flatbreads store well for several days in a sealed food storage bag or can be frozen.

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Ingredients

Barbecue Sauce

- 12 ounces tomato sauce
- 3 tablespoons [Marukan Organic Rice Vinegar](#)
- ¼ cup maple syrup or brown sugar
- 1 tablespoon gluten-free tamari
- 1 teaspoon smoked paprika
- ½ teaspoon garlic powder
- ½ teaspoon onion powder
- ¼ teaspoon black pepper
- Pinch of cayenne (optional)

Toppings

- 4 cups shredded cooked chicken
- 2 – 3 cups shredded dairy or dairy-free mozzarella cheese
- Marinated red onions
- ½ cup fresh parsley, chopped
- Extra BBQ sauce for drizzling

Directions

For the Barbecue Sauce:

In a small saucepan over medium heat, whisk together all barbecue sauce ingredients. Simmer for 5–10 minutes until slightly thickened. Taste and adjust sweetness or spice as needed. Remove from heat and set aside.

For the Toppings:

Preheat oven to 425°F. Place cooked flatbreads on a parchment-lined baking sheet.

Toss the shredded chicken with most of the barbecue sauce.

Top each with mozzarella then shredded barbecue chicken. Bake for 8–10 minutes, or until cheese is melted and bubbly.

Drizzle with extra barbecue sauce, top with marinated onions, and sprinkle with chopped parsley.



Vegan WATERMELON POKE BOWL

Serves 2

Ingredients

Watermelon "Sushi"

- 3 cups cubed watermelon (about 1-inch cubes)
- 2 tablespoons [Marukan Lite Seasoned Rice Vinegar](#)
- 1 tablespoon gluten-free tamari
- 1 teaspoon toasted sesame oil
- ½ teaspoon grated ginger
- ½ teaspoon sesame seeds

Rice

- 1 cup sushi rice, rinsed and cooked
- 1 tablespoon [Marukan Lite Seasoned Rice Vinegar](#)
- ½ teaspoon salt

Directions

For the Watermelon "Sushi":

Put watermelon in a bowl, add [Marukan Lite Seasoned Rice Vinegar](#), tamari, sesame oil, grated ginger, and sesame seeds. Gently toss the watermelon cubes in the marinade and let sit for at least 15 minutes (or up to 1 hour for deeper flavor).

For the Rice:

Once the sushi rice is cooked and slightly cooled, gently fold in [Marukan Lite Seasoned Rice Vinegar](#) and salt. Set aside.

For the Quick-Pickled Vegetables:

In a small bowl, mix the cucumber, carrots, and radish with [Marukan Lite Seasoned Rice Vinegar](#), maple syrup, and salt. Let sit for 10-15 minutes, stirring occasionally.

For the Pickled Mango:

In a small bowl, toss the mango slices with [Marukan Lite Seasoned Rice Vinegar](#), salt, maple syrup, and red pepper flakes, if using. Let sit for at least 10 minutes, stirring occasionally.

To Assemble the Poke Bowls:

Divide the sushi rice between two bowls. Arrange the marinated watermelon, pickled mango, pickled vegetables, edamame, and avocado on top. Sprinkle with sesame seeds and add nori strips, if using. Garnish with sliced green onions and serve immediately.

Quick-Pickled Vegetables

- ½ cup thinly sliced cucumber
- ½ cup shredded carrots
- ½ cup thinly sliced radish
- 2 tablespoons [Marukan Lite Seasoned Rice Vinegar](#)
- ½ teaspoon maple syrup
- ¼ teaspoon salt

Pickled Mango

- 1 ripe but firm mango, peeled and sliced
- ¼ cup [Marukan Lite Seasoned Rice Vinegar](#)
- ½ teaspoon salt
- ½ teaspoon maple syrup
- ½ teaspoon red pepper flakes (optional, for heat)

Toppings

- ½ cup shelled edamame
- 1 avocado, sliced
- 1 tablespoon sesame seeds
- 1 sheet nori, cut into strips (optional)
- Sliced green onions for garnish





CARNE ASADA TOSTADAS

with Pico de Gallo and Avocado Salsa

Makes 12



Ingredients

- 1½ cups olive oil
- 3 tablespoons plus 2 teaspoons **Marukan Organic Rice Vinegar**, divided
- Juice of 1 orange
- Juice of 1 lemon
- Juice of 3 limes, divided
- 2 cups fresh cilantro leaves, chopped and divided
- 4 garlic cloves, minced and divided
- 4 jalapeño peppers, seeded and minced, divided
- 1 teaspoon ground cumin
- 1 teaspoon garlic powder
- Kosher or fine sea salt
- Freshly ground black pepper
- 1½ – 2 pounds flank steak
- 6 Roma tomatoes, seeded and chopped
- 1 white onion, finely diced, divided
- 4 tomatillos, husks removed and chopped
- 1 avocado
- 1 cup water
- 12 gluten-free corn tostada shells
- ½ cup crumbled cotija cheese

Directions

Combine olive oil with 3 tablespoons **Marukan Organic Rice Vinegar**, orange juice, lemon juice, juice of 1 lime, ½ cup cilantro, 3 cloves garlic, 1 jalapeño, cumin, garlic powder, 1 teaspoon salt, and ½ teaspoon pepper, and pour into a large food storage bag. Add the flank steak and flip a few times to coat. Refrigerate for at least 1 hour or up to 8 hours.

While the steak is marinating, prepare the Pico de Gallo and avocado salsa.

Combine the tomatoes with half the onion, 2 jalapeño peppers, 1 cup cilantro, and the remaining lime juice. Season to taste with salt and pepper. Refrigerate until ready to serve.

Put the tomatillos in a blender with the remaining half of the onion, 1 jalapeño, remaining cilantro and garlic clove, 2 teaspoons **Marukan Organic Rice Vinegar**, avocado, and 1 cup water. Blend until smooth. Season to taste with salt and pepper. Cover and refrigerate until time to serve.

Prepare the grill for direct heat and preheat to medium-high. Grill the flank steak for 2 minutes per side. Let rest 5 – 10 minutes before cutting into bite-sized pieces.

For each tostada, spread some of the avocado salsa on a tostada shell, top with steak, Pico de Gallo, crumbled cheese, and a drizzle of more avocado salsa. Serve with the remaining Pico de Gallo and avocado salsa on the side.



GRILLED TERIYAKI PORK CHOPS

with Pickled Pineapple, Jicama
& Apple Chutney

Serves 4

Ingredients

Pork & Marinade

- ½ cup gluten-free tamari
- 6 tablespoons **Marukan Genuine Brewed Rice Vinegar**
- ¼ cup maple syrup or honey
- 1 tablespoon grated fresh ginger
- 2 cloves garlic, grated
- 1 tablespoon toasted sesame oil
- 4 bone-in pork chops (¾–1-inch thick)
- 1 teaspoon cornstarch (optional, for thickening sauce)
- 1 tablespoon water (to mix with cornstarch)

Directions

Make the Teriyaki Marinade:

In a small bowl, whisk together tamari, **Marukan Genuine Brewed Rice Vinegar**, maple syrup, ginger, garlic, and sesame oil.

Before adding the pork chops, reserve ⅓ cup of the marinade and place it in a small saucepan (you'll use this later as a sauce).

Place pork chops in a zip-top bag or dish and pour the remaining marinade over them. Seal and refrigerate for at least 1 hour, up to 4 hours.

Prepare the Chutney:

In a bowl, combine pineapple, jicama, apple, and red onion. In a separate small bowl, whisk together **Marukan Genuine Brewed Rice Vinegar**, lime juice, maple syrup, and salt. Pour over the fruit mixture and stir well. Let sit for 20–30 minutes or cover and refrigerate for up to 2 hours. Add cilantro and chili flakes just before serving.

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Pickled Pineapple, Jicama & Apple Chutney

- 1 cup fresh pineapple, diced
- 1 cup jicama, peeled and diced
- 1 medium green apple, diced
- ¼ cup red onion, finely chopped
- 2 tablespoons **Marukan Genuine Brewed Rice Vinegar**
- 1 tablespoon lime juice
- 1 teaspoon maple syrup or honey
- ¼ teaspoon fine sea salt
- 1 tablespoon fresh cilantro, chopped
- Pinch of red chili flakes

For serving, if desired

- Cooked rice
- Furikake
- Vegetables

Directions

Make the Teriyaki Drizzle:

Place the reserved $\frac{1}{3}$ cup of marinade over medium heat. In a small bowl, whisk together the cornstarch and water, then stir into the sauce. Simmer until thickened and glossy, 30 – 40 seconds. Set aside for serving.

Grill the Pork Chops:

Preheat your grill or grill pan to medium-high. Remove pork chops from the marinade and pat dry. Discard the marinade. Grill for 4–5 minutes per side, or until the internal temperature reaches 145°F. Let rest for 5 minutes.

Assemble & Serve:

Plate each pork chop and top with a generous spoonful of pickled chutney. Drizzle with the reserved and thickened teriyaki sauce. Serve with steamed rice, furikake, vegetables, or salad if desired.



TACOS AL PASTOR

with Grilled Pineapple Salsa

Serves 8 (Makes about 16 tacos)

Ingredients

Al Pastor Marinade

- 6 dried guajillo chiles, stems and seeds removed
- 1 dried chile de árbol, stems and seeds removed
- 3 tablespoons adobo sauce (from a can of chipotle peppers)
- 5 garlic cloves
- 3 teaspoons Kosher salt
- 1 ½ teaspoons dried oregano
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons paprika
- 1 ½ teaspoons turmeric
- ¼ cup **Marukan Organic Seasoned Rice Vinegar**
- ¼ cup pineapple juice
- 3 pounds boneless pork shoulder or Boston Butt
- Vegetable oil

Grilled Pineapple Salsa

- 1 fresh pineapple, sliced
- ⅓ small red onion, finely diced
- 1 small jalapeño, finely diced (seeds removed for milder salsa)
- ⅓ cup chopped fresh cilantro
- 1 ½ tablespoons **Marukan Organic Seasoned Rice Vinegar**
- Juice of 1 lime
- Salt to taste

For Tacos

- 16 Corn tortillas, grilled or warmed
- Fresh cilantro
- Lime wedges

Directions

For the Al Pastor Marinade:

Bring a small pot of water to a boil. Add the dried chiles, then remove from heat. Let soak for 10 minutes, until softened. Drain.

In a blender, combine the softened chiles, adobo sauce, garlic, salt and spices, **Marukan Organic Seasoned Rice Vinegar**, and pineapple juice. Blend until smooth.

Slice the pork horizontally into long, ¼-inch thick pieces. Place the pork in a large bowl or zip-top bag. Pour the marinade over the pork, ensuring all pieces are coated. Cover and refrigerate for at least 4 hours (overnight is best for deeper flavor).

Remove pork from refrigerator and let sit at room temperature while the grill preheats. Preheat grill to medium-high temperature. Oil the grates.

Remove the pork from the marinade. Grill the pork a few minutes per side or until it is charred and reaches an internal temperature of 145°F. Remove from grill and let rest.

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Directions

For the Grilled Pineapple Salsa:

Grill the pineapple slices for 2-3 minutes per side, until caramelized. Let cool slightly, then dice into small chunks.

In a bowl, combine the grilled pineapple, red onion, jalapeño, cilantro, Marukan Organic Seasoned Rice Vinegar, and lime juice.

Season with salt to taste.

Serve with tortillas, cilantro, and lime wedges.



Side Dishes & More Marukan Favorites



TROPICAL FRUIT SALAD

Serves 6

Ingredients

- 2 whole ripe pineapples
- 2 cups fresh pineapple, diced (from the hollowed pineapples)
- 2 ripe mangoes, peeled, pitted, and diced
- 2 kiwis, peeled and sliced into half-moons
- 1 cup strawberries, halved
- 1 cup dragon fruit or papaya, cubed
- 1 cup blueberries, raspberries, or blackberries

Vinaigrette

- 6 tablespoons [Marukan Lite Seasoned Rice Vinegar](#)
- 4 tablespoons honey or agave
- 2 tablespoons fresh lime juice
- 2 teaspoons finely grated lime zest
- Pinch of Kosher or fine sea salt

Garnish

- Fresh mint leaves
- Coconut flakes
- Thin lime slices

Directions

Slice each pineapple in half lengthwise, keeping the leafy tops attached. Carefully cut around the flesh and scoop it out, leaving a sturdy shell. Dice the removed pineapple and set aside.

Cut all remaining fruit into similar bite-size pieces and place in a large mixing bowl with the diced pineapple.

In a small bowl, whisk together [Marukan Lite Seasoned Rice Vinegar](#), honey, lime juice, zest, and salt until smooth and lightly glossy.

Drizzle the vinaigrette over the fruit and gently toss until evenly coated, being careful not to crush the fruit.

Spoon the fruit salad into the pineapple halves. Garnish with mint, coconut, and lime slices just before serving.





SPINACH SALAD

with Warm Bacon Dressing



Serves 4

Ingredients

- 8 slices thick cut bacon, diced
- 4 tablespoons [Marukan Seasoned Gourmet Rice Vinegar](#)
- 8 ounces baby spinach, washed and dried well
- 4 hardboiled eggs, sliced
- 4 green onions, thinly sliced
- Kosher or fine sea salt, to taste
- Black pepper, to taste

Directions

Place the bacon in a cold skillet and turn the heat on to medium. Cook, stirring frequently, until crisp, about 8 – 10 minutes. Remove the bacon with a slotted spoon and drain on paper towels.

Leave 3 tablespoons of the bacon grease in the pan, add the [Marukan Seasoned Gourmet Rice Vinegar](#) and cook over medium heat for a minute.

Place the spinach in a serving bowl, add the dressing and toss. Add the eggs and green onions and toss gently. Season to taste with salt and pepper. Top with cooked bacon and serve immediately.



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 at room 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. **SIDE DISHES & MORE** — 35





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
- Coarse 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.





BUCKWHEAT PANCAKES

with Blueberry Caramel Sauce and Fresh Berries



Serves 4

Ingredients

- 1 cup sugar
- ¼ cup plus 2 teaspoons **Marukan Lite Seasoned Rice Vinegar**, divided
- 10 ounces fresh or frozen blueberries
- 1 ½ cups unsweetened almond milk
- 2 tablespoons maple syrup
- 1 tablespoon melted coconut oil, plus more for cooking the pancakes
- 1 teaspoon pure vanilla extract
- 1 ½ cups buckwheat flour
- 1 teaspoon baking powder
- ½ teaspoon kosher or fine sea salt
- ¼ teaspoon baking soda
- Fresh berries, for garnish
- Mint, for garnish

Directions

Cook sugar in a medium saucepan over medium heat without stirring until it begins to turn golden brown around the edges. Once it starts to brown, stir to incorporate the melted and unmelted sugar. Continue to cook, stirring occasionally, until all sugar is melted, and it turns a deep amber color (like an old penny) 6 – 8 minutes.

Remove pan from heat and carefully add ¼ cup **Marukan Lite Seasoned Rice Vinegar**. The mixture will bubble and seize. Add the berries, return pan to heat, cook, stirring occasionally until the mixture is no longer seized and the berries are softened, 6 – 8 minutes. Let cool. Leftover sauce can be stored covered in the refrigerator for up to one week.

In a medium mixing bowl, combine almond milk, 2 teaspoons **Marukan Lite Seasoned Rice Vinegar**, maple syrup, 1 tablespoon melted coconut oil, and vanilla.

In another mixing bowl, whisk together the buckwheat flour, baking powder, salt, and baking soda. Make a well in the center and pour the wet ingredients into the well. Whisk until smooth with no lumps.

Heat a non-stick griddle or pan over medium heat and grease well with coconut oil. Add ¼ cup batter for each pancake to the griddle once hot. Use the back of a spoon if needed to shape into rounds. Cook until bubbles form on the top and the edges look dry, 2 – 3 minutes, flip and cook for another 30 – 60 seconds. Continue until the rest of the batter is used.

Serve pancakes with caramel sauce, fresh berries, and a mint sprig.



STRAWBERRY MELON PALETAS

Serves 6-8

Ingredients

- 2 cups ripe melon, cubed
- 1 cup fresh strawberries, stems removed
- 3 tablespoons **Marukan Organic Seasoned Rice Vinegar**
- 1 can (14 ounces) sweetened condensed milk or sweetened condensed coconut milk
- ½ cup full-fat coconut milk (Shake well before measuring)
- 1 teaspoon vanilla extract
- Pinch of kosher or fine sea salt

Directions

Add the melon and strawberries to a blender and blend until smooth. Add the **Marukan Organic Seasoned Rice Vinegar** and blend briefly. Add the sweetened condensed milk, coconut milk, vanilla extract, and salt, and blend until smooth and fully combined.

Pour the mixture into popsicle molds, insert sticks, and freeze for at least 6 hours or until solid. To serve, run the molds under warm water for a few seconds to release the paletas.

