Marukan®

SINCE 1649

WINTER RECIPES



A COLLECTION OF OUR FAVORITE RECIPES FOR COZY WINTER COOKING & HOSTING



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Marukan®

SINCE 1649

SEASONAL CHEER FOR EVERY HOLIDAY FEAST

Celebrate the magic of winter with our collection of seasonal recipes—featuring handcrafted drinks, comforting main courses, festive appetizers, indulgent desserts, and other favorites to warm your winter gatherings.

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

Whether you're pickling crisp winter vegetables, dressing hearty salads, glazing roasted meats, or crafting cozy seasonal drinks, Marukan is your trusted companion for delicious winter cooking and entertaining.

All our 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 delicious Marukan difference to your table this season.

Find more tasty recipe ideas at **RiceVinegar.com**.



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DRINKS



SPICY BLOODY MARY
with Pickled Shrimp, Cherry Tomatoes & Peas



Serves 4

Ingredients

For the Quick Pickled Shrimp:

- ½ pound cooked shrimp, peeled and deveined
- ¼ cup **Marukan Seasoned Gourmet Rice Vinegar**
- 1 tablespoon lemon juice
- 2 tablespoons water
- 1 teaspoon Old Bay seasoning
- ½ 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
- ¼ cup **Marukan Seasoned Gourmet Rice Vinegar**
- ¼ cup water
- ½ teaspoon kosher salt
- ½ teaspoon sugar
- 1 clove garlic, smashed
- ½ teaspoon mustard seeds
- Fresh basil or thyme sprigs

For the Quick Pickled Snap Peas:

- 2 cups fresh snap peas, trimmed
- ¾ cup **Marukan Seasoned Gourmet Rice Vinegar**
- ¼ cup water
- 1 garlic clove, peeled and lightly smashed
- ½ teaspoon mustard seeds
- ¼ 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, mustard seeds, 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)

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.


30% LESS SODIUM & SUGAR
THAN MARUKAN SEASONED GOURMET RICE VINEGAR
Marukan®
SINCE 1649
LITE SEASONED
Rice Vinegar
マルカン甘酢 T.M.
12 FL OZ (355 mL)

BEET & LIME SPARKLER MOCKTAIL



Serves 2

Ingredients

- 1 cup chilled beet juice (fresh or bottled)
- ¼ cup fresh lime juice (about 2 limes)
- 3 tablespoons **Marukan Lite Seasoned Rice Vinegar**
- 1 - 2 tablespoons agave syrup or honey, to taste
- 1 cup sparkling water or club soda
- Ice
- Thin lime wheels
- Fresh mint sprigs
- Cooked beet slices

Directions

In a shaker or jar, combine the beet juice, lime juice, **Marukan Lite Seasoned Rice Vinegar**, and 1 tablespoon agave or honey. Stir or shake well until fully blended. Taste and adjust the sweetness if needed.

Fill two glasses with ice. Pour the beet mixture evenly between the glasses.

Top each glass with sparkling water and stir gently to combine. Garnish with lime wheels, mint, and beet slices.



Appetizers


SWEET AND TANGY FLAVOR
Marukan
SINCE 1649
SEASONED GOURMET
Rice Vinegar
マルカン すし酢 T.M.
NON GMO
12 FL OZ (355 mL)

JAPANESE CHICKEN ROLLS
CHICKEN YAWATA-MAKI



Serves 4

Ingredients

For the Chicken Rolls:

- 2 parsnips, peeled
- 2 medium carrots, peeled
- 16 green beans, stems trimmed
- 4 boneless, skin-on chicken thighs (about 1 pound) *see note
- 1 tablespoon avocado or vegetable oil *see note

For the Simmering Sauce (Vegetables):

- ½ cup gluten-free chicken broth or dashi
- 1 tablespoon gluten-free soy sauce or tamari
- 1 tablespoon mirin
- 1 tablespoon sake

For the Tare (Chicken Roll Sauce):

- 3 tablespoons **Marukan Seasoned Gourmet Rice Vinegar**
- 2 tablespoons gluten-free soy sauce or tamari
- 2 tablespoons mirin
- 1 tablespoon sugar

Directions

Peel and cut parsnips and carrots into thin matchsticks (about 2½ inches long). You want 8 parsnip and carrot matchsticks each. Trim green beans to the same length. In a small saucepan, combine simmering sauce ingredients (broth, soy sauce, mirin, sake). Add parsnips and carrots, bring to a simmer over medium heat, and cook for 5 minutes until just tender. Drain and cool. Blanch green beans in boiling water for 1 minute, then cool in ice water.

Lay each chicken thigh flat. Pound lightly with a rolling pin to even out thickness (about ¼ inch). Place a thigh on a work surface. Lay 2 parsnip matchsticks, 2 carrot matchsticks, and 4 green beans near the edge. Roll tightly, tucking in the sides. Tie with kitchen twine to secure. Repeat for all thighs.

Wrap each roll in aluminum foil, twisting the ends to seal. Place in a large skillet, add a splash of water (about 2 - 3 tablespoons), and cover with a lid. Cook over low heat for 20 minutes, turning rolls halfway for even cooking. Remove from heat and let sit, covered, for 5 minutes. Remove the foil. Add 1 tablespoon of oil to the skillet and heat over medium heat. Add the chicken rolls and cook the skin until lightly golden, 3 – 4 minutes.

In a small bowl, mix **Marukan Seasoned Gourmet Rice Vinegar**, soy sauce, mirin, and sugar until sugar dissolves. Pour the tare over rolls, bring to a simmer over medium heat, and cook for 3–4 minutes, turning rolls to coat, until sauce thickens slightly.

Let rolls cool slightly, remove the string, then slice into ½-inch rounds. Arrange on a plate and drizzle with any remaining sauce. Serve warm or at room temperature as a main, side, or appetizer.

*Note – Boneless, skinless chicken thighs can be used. If using skinless chicken thighs, skip browning the skin in oil and move directly on to adding the Tare to the pan and finishing the rolls.



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.


Marukan
SINCE 1649
DEPUIS 1649
PONZU
すだちぽん酢
PREMIUM SOY DRESSING WITH SUDACHI CITRUS
VINAIGRETTE SOYA DE PREMIÈRE QUALITÉ AVEC AGRUME SUDACHI
355mL (12 FL OZ)

AIR-FRYER MOZZARELLA STICKS WITH PONZU AIOLI



Serves 4

Ingredients

- 1 cup mayonnaise
- 3 tablespoons **Marukan Sudachi Ponzu**
- 1 teaspoon lemon zest
- 1 small clove garlic, finely grated
- 1 teaspoon honey
- 12 mozzarella string cheese sticks, cut in half to create two shorter sticks
- ½ cup gluten-free all-purpose flour
- 3 large eggs
- 1½ cups gluten-free seasoned breadcrumbs
- Avocado or olive oil spray
- Chopped fresh parsley, for garnish

Directions

In a small bowl, whisk together mayonnaise, **Marukan Sudachi Ponzu**, lemon zest, grated garlic, and honey until smooth. Chill covered until ready to serve.

Place the mozzarella sticks on a tray and freeze for at least 1 hour, or until firm.

Set up a breading station; in one bowl have the flour, another the beaten eggs, and another the breadcrumbs.

Dredge each frozen cheese stick in flour, then egg, then breadcrumbs, pressing gently to adhere. Repeat the egg and breadcrumb step for a double coating.

Return breaded sticks to the freezer for 20 minutes to help prevent leaking.

Preheat air fryer to 390°F. Lightly spray the basket with oil.

Arrange mozzarella sticks in a single layer, spray lightly with oil, and air fry for 4 – 6 minutes, turning once, until golden and crisp. Garnish with parsley if desired, and serve.



LOTUS FLOWER ONIONS



Serves 6

Ingredients

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

Directions

Trim just enough off the root end of each onion so it sits flat, then cut about ¼ inch off the top (stem end). Place the onion on a cutting board, root side down. Starting at the top, make 3 evenly spaced cuts down through the onion, as if cutting a pie into 6 wedges. Cut only about two-thirds of the way down, leaving the bottom third intact so the onion stays together and opens like a flower. Peel off the papery outer skins.

Bring a large pot of salted water to a boil. Preheat the 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 flower 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 2 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 bagel seasoning.



Main Courses



SWEET & TANGY HOLIDAY HAM



Serves 12

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.


Marukan
SINCE 1649
YUZU PONZU
PREMIUM SOY DRESSING
WITH YUZU CITRUS

YUZU PONZU–BRINED SPATCHCOCK TURKEY WITH MISO GLAZE



Serves 8-10

Ingredients

- 10–12 pound whole turkey, spatchcocked (backbone removed and flattened)
- 12 cups or more cold water
- 1 cup kosher salt
- ½ cup sugar
- 1 cup **Marukan Yuzu Ponzu**
- 4 cloves garlic, smashed
- 1 tablespoon fresh ginger, sliced
- 1 teaspoon whole black peppercorns
- 2 tablespoons olive oil or melted butter (or dairy-free alternative)
- ¼ cup **Marukan Yuzu Ponzu**
- 2 tablespoons honey or maple syrup
- 1–2 tablespoons white or yellow miso paste

Directions

In a large pot or container, combine the cold water, kosher salt, sugar, and **Marukan Yuzu Ponzu**. Stir until the salt and sugar are fully dissolved, then add the garlic, ginger, and peppercorns.

Place the spatchcocked turkey into the brine, ensuring it is fully submerged. You can brine in a brining bag or large container. Add more water if needed to cover the turkey. Cover and refrigerate for 12–18 hours.

Remove the turkey from the brine and pat it very dry with paper towels. For the crispiest skin, place the turkey uncovered in the refrigerator for 1–2 hours to air-dry.

Preheat the oven to 425°F. Place the turkey on a large, rimmed baking sheet fitted with a rack. Rub the turkey all over with olive oil or melted butter. Roast for 45 minutes.

While the turkey roasts, prepare the glaze by whisking together the **Marukan Yuzu Ponzu**, honey or maple syrup, and miso paste until smooth. If needed, warm slightly or add a small splash of water to help the miso fully incorporate.

After the initial roasting time, brush the turkey generously with the miso-ponzu glaze. Continue roasting for another 25–40 minutes, brushing with additional glaze every 10–15 minutes, until the skin is deeply golden and caramelized and the internal temperature reaches 165°F in the thickest part of the breast. If the turkey starts to brown too much in any place, simply cover loosely with foil.

Remove the turkey from the oven and let it rest for 15–20 minutes before carving to retain juices.



BRINED PORK TENDERLOINS

with Cranberry Rosemary Sauce



Serves 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). Move 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 in 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.



ROASTED EGGPLANT WITH TAHINI & QUICK SHATTA



Serves 8

Ingredients

For the Quick Red Shatta:

- 6 red chili peppers, (such as Fresno), coarsely chopped
- 2-6 whole canned plum tomatoes, *see note
- ½ teaspoon kosher or fine sea salt
- 3 tablespoons Marukan Seasoned Gourmet Rice Vinegar
- 8 tablespoons olive oil

For the Quick Pickled Chilies:

- 4 red chili peppers, (such as Fresno), thinly sliced, seeds and all
- 4 tablespoons Marukan Seasoned Gourmet Rice Vinegar

For the Tahini Sauce:

- ½ cup tahini paste
- 3 tablespoons fresh lemon juice
- 2 cloves garlic, minced or grated
- ½ teaspoon kosher or fine sea salt
- Ice water

For the Roasted Eggplant:

- 3 large eggplants
- Olive oil
- Kosher or fine sea salt
- Freshly ground black pepper
- Tahini sauce
- Quick Red Shatta
- Quick Pickled Chilies
- 3 tablespoons toasted pine nuts
- ¼ cup cilantro leaves, coarsely chopped

Directions

Make the shatta:

Place the chilies, tomatoes, and salt in a food processor and pulse a few times until coarsely chopped – do not over process. Scrape down the sides of the bowl. Add the Marukan Seasoned Gourmet Rice Vinegar and olive oil and pulse a couple more times until just incorporated. Transfer to a small bowl and set aside. If not using right away, transfer to a jar and refrigerate covered for up to one week.

*Note – The more tomatoes you add, the less spicy the shatta will be. You can start with 2 and taste as you go.

Make the pickled chilies:

Combine chilies and Marukan Seasoned Gourmet Rice Vinegar and let pickle for at least 30 minutes at room temperature. If not using right away, store in a covered jar in the refrigerator for up to two months.

Make the tahini sauce:

Combine the tahini paste, lemon juice, garlic, and salt in the bowl of a food processor and process to combine. Add 2 tablespoons of ice water at a time (it may seize up on you, that's normal) and continue processing until you have a smooth, light sauce. It should turn almost white. If the sauce is too thick, simply add more water, a little at a time.

This recipe can be made without a food processor, simply use a whisk to combine. Can be made ahead up to five days and stored, covered, in the refrigerator.

Continued on next page.

Directions

Make the roasted eggplant:
Preheat the oven to 400°F. Line a baking sheet with parchment paper.

Cut the eggplants into ½-inch slices, then cut the slices in half to create half-moons. Lay the eggplant slices on the prepared baking sheet, brush with olive oil, sprinkle with salt and pepper, flip over, and do the same to the other side.

Roast the eggplant for 15 minutes, flip the slices over, and roast for another 10-15 minutes or until nicely browned and cooked through.

Place the eggplant on a platter, drizzle with tahini sauce, add some shatta and pickled chilies, scatter the pine nuts and cilantro over the top, and serve extra tahini sauce and shatta on the side. Can be served warm or at room temperature.



HOT & SOUR SOUP



Serves 4

Ingredients

- 1 tablespoon avocado oil
- 3 cloves garlic, minced
- 1 tablespoon fresh ginger, finely grated
- 6 cups vegetable broth
- 2 cups sliced shiitake or crimini mushrooms
- 1 (8-ounce) can sliced bamboo shoots, drained
- 14 ounces firm tofu, drained, cubed
- ¼ cup gluten-free tamari or coconut aminos
- 3 tablespoons **Marukan Genuine Brewed Rice Vinegar**
- 2 teaspoons chili garlic sauce (more or less, to taste)
- ½ teaspoon ground white pepper
- 1 teaspoon maple syrup
- 2 tablespoons cornstarch or arrowroot starch mixed with 3 tablespoons water
- 2 green onions, thinly sliced
- 1 teaspoon toasted sesame oil (for finishing)

Directions

Heat the avocado oil in a large pot over medium heat. Add the garlic and ginger and sauté for about 30 seconds, just until fragrant.

Pour in the vegetable broth and bring to a gentle simmer. Add the sliced mushrooms and bamboo shoots, then cook for 5–7 minutes until the vegetables are tender and the broth is infused with flavor.

Stir in the tofu, tamari, and **Marukan Genuine Brewed Rice Vinegar**, followed by the chili garlic sauce, white pepper, and maple syrup. Let the soup simmer for another 2–3 minutes so the flavors can meld together.

Give the cornstarch slurry a quick stir, then slowly pour it into the soup while stirring continuously. Continue to cook for 1–2 minutes until the soup thickens slightly and develops that classic silky texture.

Taste and adjust seasoning if needed, adding more maple syrup for balance or more vinegar for extra tang.

Turn off the heat and stir in the green onions and toasted sesame oil.


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

PULLED PORK RAMEN



Serves 4

Ingredients

For the Marinade:

- 2 pounds boneless pork tenderloin, cut into 3-4 pieces
- 2 teaspoons kosher salt
- 2 teaspoons fish sauce
- 2 teaspoons **Marukan Organic Rice Vinegar**
- 2 teaspoons brown sugar
- 1 teaspoon sesame oil

For the Pickled Mushrooms:

- 4 ounces assorted mushrooms, sliced & cleaned
- **Marukan Seasoned Gourmet Rice Vinegar**

For the Pickled Eggs:

- 4 large eggs
- ¼ cup tamari
- ¼ cup mirin
- ¾ cup water
- 2 tablespoons **Marukan Organic Rice Vinegar**

For the Quick Pickled Vegetables:

- 8 radishes, thinly sliced
- 1 carrot, thinly sliced
- 2 jalapeños, sliced
- ½ cup **Marukan Seasoned Gourmet Rice Vinegar**

Directions

For the Marinade:
Rub the pork with salt. Put in a large food storage bag, add the rest of the marinade ingredients, close the bag and shake to distribute. Allow to marinate in the refrigerator for at least 30 minutes or up to 24 hours.

For the Pickled Mushrooms:
Place mushrooms in a small jar. Cover with **Marukan Seasoned Gourmet Rice Vinegar** and let sit at least 25 minutes. Can be made ahead and stored in the refrigerator for up to 1 week.

For the Pickled Eggs:
Bring a medium pot of water to a boil and prepare an ice bath. Gently add eggs (cold from the refrigerator) into the boiling water and cook for exactly 6 ½ minutes. Remove and immediately place in the ice bath. Let cool. Peel the eggs.

Combine the tamari, mirin, ¾ cup water, and **Marukan Organic Rice Vinegar** in a small bowl and whisk. Add the eggs. Place a paper towel soaked in marinade on top to keep eggs submerged. Cover with plastic wrap and refrigerate for 6–12 hours. Discard marinade. Serve eggs immediately or store in the refrigerator in an airtight container.

For the Quick Pickled Vegetables:
Place vegetables in a small jar. Cover with **Marukan Seasoned Gourmet Rice Vinegar** and let sit for at least 15 minutes at room temperature. Can be made ahead and stored in the refrigerator for up to 1 week.

Continued on next page.

Ingredients

For the Pork and Broth:

- Marinated Pork
- Gluten-free non-stick cooking spray
- 2 tablespoons vegetable oil
- 4 cups chicken broth
- 2 cups water
- ¼ cup mirin
- 1 teaspoon dashi powder
- ¼ cup **Marukan Organic Rice Vinegar**
- ½ cup tamari
- 1 tablespoon fish sauce
- 1 tablespoon chili garlic sauce
- 1 teaspoon black pepper
- Gluten-free ramen noodles
- 4 baby bok choy, halved lengthwise and sautéed
- Chili oil, if desired
- 2 green onions, thinly sliced
- 2 tablespoons sesame seeds

Directions

For the Pork and Broth:
Remove pork from marinade and discard the marinade. Spray instant pot insert with cooking spray and set on the sauté function. Add the oil and let heat. Add the pork and brown on all sides.

Add chicken broth, water, mirin, and dashi powder. Cook on high pressure for 45 minutes then let naturally release. Remove pork and shred with two forks.

To the broth, add the **Marukan Organic Rice Vinegar**, tamari, fish sauce, chili garlic sauce, and pepper. Set the instant pot to sauté and simmer for 5 minutes.

Cook the ramen noodles per the package directions.

Divide noodles among 4 serving bowls. Cover with broth, add the pork and serve with halved pickled eggs, pickled vegetables, pickled mushrooms, bok choy, chili oil, green onions, and sesame seeds.



Side Dishes & More Marukan Favorites


Marukan
SINCE
1649
PONZU
すだちぽん酢
PREMIUM SOY DRESSING
WITH SUDACHI CITRUS



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.



ROASTED ROOT VEGETABLES



Serves 8

Ingredients

- 2 pounds rainbow carrots
- 4 parsnips
- 4 large golden beets
- 1 large red onion
- 1 whole garlic bulb
- 5 tablespoons olive oil
- Kosher or fine sea salt
- Black pepper
- 2 tablespoons **Marukan Seasoned Gourmet Rice Vinegar**
- 1 tablespoon honey
- 1 teaspoon Dijon mustard
- 1 shallot, finely minced
- ½ cup chopped Italian parsley

Directions

Preheat the oven to 400°F. Line two baking pans with parchment paper.

Peel the carrots and parsnips. If the carrots are thick, cut in half lengthwise. Cut the parsnips lengthwise in half or in quarters if thick. Scrub the beets and cut into quarters. Cut the onion into 8 segments. Cut the garlic bulb in half. Divide the vegetables evenly among the prepared pans. Drizzle with 1 tablespoon of oil per pan and sprinkle each with a large pinch of salt and pepper. Toss to coat and roast for 25-30 minutes or until tender, tossing the vegetables halfway through cooking time.

Combine 3 tablespoons olive oil with the **Marukan Seasoned Gourmet Rice Vinegar**, honey, mustard, shallot, and a pinch of salt and pepper in a small jar and shake well. Pour over the hot vegetables and toss gently to coat. Place on a serving platter and sprinkle with chopped parsley.



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

Preheat oven to 425°. 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.


Marukan
SINCE 1649
DEPUIS 1649
PONZU
すだちぽん酢
PREMIUM SOY DRESSING
WITH SUDACHI CITRUS
VINAIGRETTE SOYA DE PREMIÈRE
QUALITÉ AVEC AGRUME SUDACHI
355 ml
(12 FL OZ)

SUDACHI PONZU
BUTTERNUT SQUASH STUFFING



Serves 8

Ingredients

- Avocado oil spray or nonstick gluten-free cooking spray
- 4 cups butternut squash, peeled and cut into ½-inch cubes
- 2 tablespoons olive oil
- Kosher or fine sea salt and black pepper, to taste
- 1 loaf gluten-free bread, cut into 1-inch cubes
- 6 tablespoons butter or dairy-free butter, divided
- 12 fresh sage leaves
- 1 large red onion, diced
- 4 stalks celery, sliced
- 2 cups shiitake mushrooms, sliced
- 3 cloves garlic, minced
- 1 tablespoon chopped fresh sage
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- ⅓ cup **Marukan Sudachi Ponzu**
- 1 ½ cups chicken broth or vegetable broth
- 2 large eggs, lightly beaten
- ½ cup pomegranate seeds
- ¼ cup chopped parsley

Directions

Preheat the oven to 400°F. Spray a 9 x 13-inch baking pan with oil spray.

Place the butternut squash on a large baking sheet. Drizzle with olive oil and season generously with salt and pepper. Roast for 25 to 30 minutes, stirring once halfway through, until caramelized and tender. Set aside. Reduce oven temperature to 375°F.

Spread the gluten-free bread cubes on a baking sheet and toast for 10 minutes if they are not fully dried out.

Meanwhile, heat 2 tablespoons butter in a large skillet over medium heat. Once melted, add the whole sage leaves in a single layer and fry for 30 to 60 seconds until crisp but not browned. Transfer to a paper towel-lined plate and lightly sprinkle with salt.

Add the remaining 4 tablespoons butter to the same skillet. Add the red onion and celery and cook for 5 minutes until softened. Add the mushrooms and cook for 6 to 8 minutes until golden brown and the moisture has evaporated.

Stir in the garlic, chopped sage, rosemary, and thyme and cook for 1 minute until fragrant. Place the toasted bread cubes in a very large bowl. Add the roasted butternut squash and vegetable mixture.

In a separate bowl, whisk together the **Marukan Sudachi Ponzu**, broth, and eggs. Pour over the bread mixture and gently toss until evenly moistened.

Transfer the stuffing to a greased 9 x 13-inch baking dish. Bake uncovered for 35 to 40 minutes until golden brown with crisp edges. Top with pomegranate seeds, chopped parsley, fried sage leaves, and freshly cracked black pepper just before serving.


SODIUM FREE • SUGAR FREE
Marukan
SINCE 1649
GENUINE BREWED
Rice Vinegar
マルカン 米酢 T.M.
12 FL OZ (355 mL)

LEMON & BLUEBERRY RICE PUDDING TART



Serves 8

Ingredients

For the Crust:

- Avocado oil spray
- 2 cups gluten-free graham cracker crumbs or gluten-free cookie crumbs
- ¼ cup granulated sugar
- 6 tablespoons melted butter or dairy-free alternative

For the Rice Pudding Filling:

- ¾ cup arborio rice
- 2 cups milk or dairy-free milk
- 1 cup water
- ⅓ cup sugar

For the Blueberry Topping:

- Zest of 2 lemons
- ¼ cup fresh lemon juice
- 1 teaspoon vanilla extract
- 2 large eggs
- 2 cups fresh or frozen blueberries
- 3 tablespoons **Marukan Genuine Brewed Rice Vinegar**
- ¼ cup sugar
- 1 tablespoon cornstarch mixed with 2 tablespoons water
- 1 teaspoon lemon zest

Directions

For the Crust:
Preheat the oven to 350°F. Spray a 9-inch springform pan with avocado oil spray.

In a bowl, combine the gluten-free crumbs, sugar, and melted butter. Press the mixture firmly into the bottom and up the sides of the prepared pan. Bake for 8–10 minutes, then remove and let cool. Leave oven on.

For the Rice Pudding Filling:
While the crust is baking, make the filling. In a medium saucepan, combine the arborio rice, milk, and water. Bring to a gentle simmer over medium heat, then reduce heat to low and cook, stirring frequently, for 20–25 minutes until the rice is tender and the mixture is creamy.

Stir in the sugar, lemon zest, and lemon juice, and cook for another 2–3 minutes until fully incorporated. Remove from heat and stir in the vanilla extract. Let the mixture cool slightly.

Whisk the eggs in a small bowl, then slowly temper them by adding a few spoonfuls of the warm rice mixture while whisking. Stir the tempered eggs back into the rice pudding until smooth.

Pour the lemon rice pudding mixture into the prepared crust and smooth the top. Bake for 20–25 minutes, or until just set with a slight jiggle in the center. Remove from the oven and let cool completely.

Directions

For the Blueberry Topping:
In a saucepan, combine the blueberries, **Marukan Genuine Brewed Rice Vinegar,** and sugar. Cook over medium heat for 5–7 minutes until the berries begin to burst. Stir in the cornstarch slurry and cook for another 1–2 minutes until thickened and glossy. Remove from heat and stir in the lemon zest. Let cool to room temperature.

Spoon the blueberry mixture over the cooled tart, spreading evenly.

Refrigerate for at least 2 hours before slicing and serving.


SODIUM FREE • SUGAR FREE
Marukan
SINCE 1649
GENUINE BREWED
Rice Vinegar
マルカン米酢
12 FL OZ (355 mL)

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.

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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.