

PONZU MIGNONETTE

with cucumber sunomono



INGREDIENTS

- ½ cup sake
- ½ cup mirin
- 1 piece kombu (dried kelp) – 2" x 3"
- ½ cup soy sauce
- ½ cup orange juice – freshly squeezed
- ½ cup lime juice – freshly squeezed
- 3 tbsp english cucumber – peeled and diced fine
- 3 tbsp carrot – diced small
- 1 tbsp shallot – diced fine

DIRECTIONS

Combine sake, mirin, and kombu in a nonreactive pot. Reduce on medium heat until thickened, about ¼ cup (it will have a syrup like consistency). Remove the kombu and allow to cool.

Transfer the cooled reduction to a bowl and stir in soy sauce, orange juice, lime juice. Add cucumber, carrot, and shallot. Spoon over freshly shucked oysters.

SEAGLASS
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