

# KUROMAME RECIPE

## **INGREDIENTS**

- 1 pkg. Kuromame (Black Soybeans)
- 1 tsp Shoyu
- 1 cup Sugar

## **RECIPE**

- Fill a pot halfway with water, add Shoyu and Sugar then bring to a boil. Turn heat off and cool down by placing pot in the refrigerator for one hour.
- Lightly rinse Kuromame, place in broth and let sit at room temperature for about 8 hours.
- On medium heat bring Kuromame broth to a boil for 10 minutes while skimming off any impurities.
- Turn heat to low, cover with a lid made of aluminum foil, and let Kuromame simmer for 4-5 hours. The foil lid should sit on the surface of the broth.
- Test softness of Kuromame by pinching a piece between your fingers. If it mashes easily, it's ready. If not, let simmer till soft.
- Place the pot in refrigerator and let cool overnight. Serve Cold.