

# INARI MOCHI RECIPE

## **INGREDIENTS**

- 1 pkg. Aburage
- 1 pkg. Mochi
- 1 pkg. Kampyo
- 1 cup Chicken Broth or Dashi
- 2 tbs. Shoyu
- 2 tbs. Mirin
- 1 tsp. Sugar

## **RECIPE**

- Pre-soak Kampyo in water to re-hydrate.
- Prepare the sauce by heating Chicken Broth or Dashi, Shoyu, Mirin and Sugar.
- Cut Aburage in half then cut Mochi to fit inside Aburage.
- Stuff each piece of Aburage with a Mochi.
- Cut Kampyo into 3 inch pieces and tie each stuffed Aburage bag.
- Place the stuffed Aburage into the Sauce and simmer for 10 minutes until the Mochi is soft. Serve hot.