



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Ponzu Dressing for Grilled Summer Vegetables

We were shopping at one of our favorite local farm markets, Homestead Farm Market in Lambertville NJ, and happened upon our friend Roz grilling baby Bok Choy out back for their take-our department. It looked and smelled fabulous, so we picked up some to try at home ourselves. The secret ingredient, though, is a Japanese-inspired Ponzu sauce/dressing that tastes great on anything grilled:

Asparagus, Carrots, Zucchini, String Beans, Baby Bok Choy,
or whatever you have in your kitchen.

I found a recipe for the magic ponzu sauce online from our favorite food mentor Mark Bittman, so I gave it my best try with the ingredients I had in the house. Feel free to experiment, I did! I added 2 TBL. black sesame oil and can't imagine it without it. He calls it "The Japanese equivalent of vinaigrette" and we're hooked.

Ingredients:

2/3 cup fresh lemon juice, more to taste

1/3 cup fresh lime juice, more to taste

1/4 cup rice vinegar

1 cup good-quality soy sauce

1/4 cup mirin (or 1/4 cup sake and 1 tablespoon sugar)

1 3-inch piece kelp (konbu)

1/2 cup (about 1/4 ounce) dried bonito flakes

Pinch cayenne

2 TBL black sesame oil

Method:

In a bowl, combine all ingredients. Let sit for at least 2 hours or overnight. Strain. Just before using, you might add a small squeeze of fresh lemon or lime juice. Covered and refrigerated, ponzu will keep for at least several days.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes