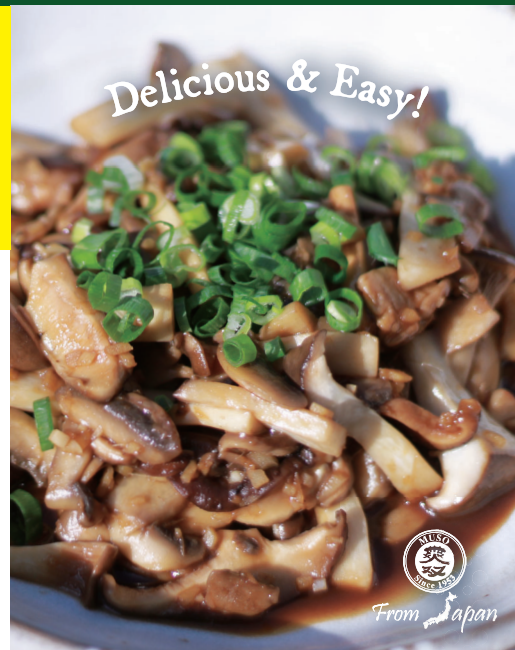


Stir Fried Mushrooms with Tamari

Very simple way to enjoy mushrooms. Japanese sake brings out Umami flavor of mushroom and our premium tamari adds full taste and extra Umami.

MUSO CO., LTD
The Curator of Macrobiotic
& Traditional Japanese Foods



Stir Fried Mushrooms with Tamari

Ingredients

- 1 TBS of sesame oil
- 1 TSP of chopped ginger
- 1 TSP of chopped garlic
- 1 TBS of **Sake**
- 1 TBS **Tamari**
- 300g of mushrooms

Instructions

1. Grease the pan with sesame oil.
2. Add garlic and ginger and cook over low heat.
3. Add 300g of mushrooms.
4. Sauté over high heat until wilted.
5. Combine Tamari and Sake, and add the mixture to the pan.
6. Turn off the heat and stir fry until the mushrooms are cooked.

YouTube



Mmm...
Smells
so good!



Organic
Tamari



Organic
Sake

