



Dashi simmered Pumpkin

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 kg of pumpkin, seeds and pulp removed, cut in bite size pieces
- 3 cups of ichiban dashi
- 3 table spoons of sugar
- 3 table spoons of mirin
- 3 table spoons of sake
- 2 table spoons of light soy sauce
- pinch of salt

Instructions

1. Combine all indredient except pumpkin in a pan, give it a stir, add pumpkin.
2. Bring to boil, reduce heat and simmer 20 min, till pumpkin is tender.
3. Remove from heat and keep pumpkin in liquid about 20 min. Serve in room temperature or warmed up.