

# GOOP



## Spicy Miso Sauce

Serves: makes about a cup of sauce

Time: about 5 minutes

### ingredients

- 1 tablespoon grapeseed or vegetable oil
- 1 large garlic clove, minced
- 1/2 teaspoon Chinese five-spice powder
- 1/2 cup red miso
- 1/2 cup real Vermont maple syrup
- 2 tablespoons brown rice vinegar
- hot pepper sesame oil to taste

### preparation

Heat the oil in a small saucepan over medium heat. Add the garlic and five-spice powder and cook for about 30 seconds or until wonderfully fragrant. Whisk in the remaining ingredients; bring to a boil and cook, whisking or stirring constantly for about 3 or 4 minutes, or until slightly thickened. Season to taste with hot pepper sesame oil—go as spicy as you like! Let the sauce cool before using. It keeps well in the refrigerator for a few days.