

While miso soup packets are handy and easily obtainable, it's more fun and tastier to make (almost) from scratch. Make a big batch and keep in fridge (except for scallion topping.)

Heat 2c reconstituted Instant daishi, daishi no moto [OK to make daishi from scratch, but quite time consuming and messy from konbu seaweed and dried bonito flakes.]

Add 2T red (aka) soy bean paste, stir to dissolve.

Add firm fresh tofu, cut up in small cubes. Or canned fried tofu.

Add Wakama seaweed (Previously soaked 10 min. then cut up.)

Heat till near boiling, then add 2 scallions sliced very fine on diagonal.

Simmer 1min.

Goes with any Japanese meal. Traditionally served at the end of the meal with rice.