
New Year's Ozoni Soup

Total time: 50 min Yield: 4 Servings

Ingredients

lotus roots (sliced)
basic clear broth
7 oz hokkigai clams (cut in 1/2)
4 slices kamaboko
4 pieces mochi (1 per bowl)
5 pieces shiitake mushrooms (soaked and cut in 1/2)
1 bunch mizuna (cut into 1/2 inch lengths)

Prep Time: 30 min Cooking Time: 20 min Total Time: 50 min

Instructions

Boil lotus roots in salt water (until tender) and drain. In a pot, bring a desired amount of clear broth to a boil. Place lotus roots, hokkigai clams, kamaboko, mochi and shiitake mushrooms into a serving bowl. Add or subtract ingredients to your liking. Pour clear broth over ingredients, then top with mizuna. Enjoy hot. Happy New Year!