
Hawaiian “Tonjiru” Pork Miso Soup

Total time: 30 min Yield: 4 servings

Ingredients

2 Tbsp salad oil
1 cup k?lua pig
1/2 cup onions (julienned)
1/2 cup carrots (thinly sliced)
1/2 cup gobo (thinly sliced)
1/2 cup konnyaku (thinly sliced)
1/2 cup cooked ‘ulu (small diced)
1/2 cup tofu (small diced)
6 cup dashi
1 Tbsp sugar
1 Tbsp shoyu
2 Tbsp miso

Prep Time: 15 min Cooking Time: 15 min Total Time: 30 min

Instructions

Heat a medium sized pot on high and add in the oil. When the oil lightly smokes, add in the k?lua pig and onions and sauté for one minute. Add in the carrots, gobo, konnyaku, ‘ulu and tofu, then continue cooking for one more minute.

Deglaze with the dashi and bring to a quick boil. Once boiling, add in the sugar, shoyu and miso, then bring the soup back to a boil and serve hot.

Recipe brought to you by:

Chef Grant Sato