

# KITAZAWA SEED CO.

## R E C I P E S

### Basic Su

A universal Japanese flavored sweet/sour dressing that is used on many foods. It is the seasoning for making sushi rice, it is the salad dressing for the delicately sliced fresh vegetables in sunomono and namasu or it is the vinegar seasoning to use on vegetables for suzuke.

- 1 cup sugar
- 1 cup white vinegar
- Salt to taste

Combine sugar and white vinegar in a saucepan on low heat. Stir to dissolve sugar. Add salt to taste. Remove from heat as soon as sugar dissolves. Cool to room temperature. Basic Su can be prepared in advance and stored in the refrigerator.