

— Cooking Recipes —



with **Sho Chiku Bai Sake & TAKARA Mirin**

GARLIC STEAMED MUSSELS



Ingredients

- 2 lbs Mussels (cleaned & debearded)
- 2 tbsps Butter
- 4 cloves Garlic
- 1/2 tsp Red Pepper Flakes
- 1 Lemon (zested)
- 2 cups **Sho Chiku Bai Classic Junmai Sake**
- 2 tbsps **TAKARA Mirin**
- to taste Black Pepper (freshly ground)
- 1 cup Fresh Flat-Leaf Parsley (chopped)

Directions

- Melt butter in a large stock pot over medium heat.
- Add garlic and sizzle till its golden brown, about 1 minute. Add red pepper flakes and lemon zest, stirring for another minute.
- Quickly pour in **Sho Chiku Bai Classic Sake** and **TAKARA Mirin** into the pan and season with black pepper.
- Bring sauce to a boil, stir in mussels, and cover immediately. Shake pot periodically and let boil for 1 minute.
- Stir mussels quickly, replace cover, and let boil for 2 more minutes. The shells will begin to open.
- Stir in parsley, cover pot, and cook until all shells are open, 1 to 3 minutes.



TERIYAKI WINGS



Recipe and Photo by Namiko Chen of Just One Cookbook for Takara

Preparation

Grate 1 knob of ginger. Measure 1 tsp of grated ginger and save the juice aside.
Pre-Mix all the Seasoning ingredients and set aside.
Pre-Mix all the Teriyaki Sauce ingredients and set aside.

Directions

- Place the chicken wings in a large bowl and pour the seasoning mix. Rub the chicken till it is well coated in the mix.
- Heat the Dutch oven over medium heat. When it's hot, add 1 tbsp sesame oil then add the chicken wings in a single layer.
- Cover and cook on medium heat for 4-5 minutes. Then flip the chicken wings, cover and cook the new side for another 4-5 mins. Adjust cooking time or heat to reach desired brown char. Do not turn chicken too often.
- Once desired char is reached, add Teriyaki Sauce mix. Make sure all the wings are coated in the sauce very well.
- Lower the heat and simmer for 15 minutes, until the sauce is reduced and most of the chicken wings are exposed. When you are about to finish simmering, preheat the broiler for 5 minutes.
- Place the Dutch oven in the oven and broil for 3-4 minutes. Broiling time might varies depending on your oven.
- Garnish with thinly sliced green onion and roasted sesame seeds. Serve immediately.

Ingredients

- 2 lbs Chicken Wings
- 1 tbsps Sesame Oil

Seasoning

- 1 tsp Grated Ginger
- 2 cloves Garlic
- 1/4 cup **Sho Chiku Bai Classic Junmai Sake**
- 1/8 tsp Kosher Salt
- 1/8 tsp Freshly Ground Black Pepper

Garnish

- 1/2 tsp White Roasted Sesame
- 1 Green Onion

Teriyaki Sauce

- 1/4 cup **Sho Chiku Bai Classic Junmai Sake**
- 1/4 cup **TAKARA Mirin**
- 1/4 cup Soy Sauce
- 2 tbsps Honey
- 2 tbsps Brown Sugar
- 1 tsp Ginger Juice

Teriyaki Sauce



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