

## TEASE YOUR TASTE BUDS.

Hissho brings you a contemporary blend of traditional, time-honored ingredients to tease your taste buds and delight your senses. See inside for an array of applications and suggested uses, and visit our website for more!

[www.hisshosushi.com](http://www.hisshosushi.com)



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## WASABI GINGER SAUCE

Sweet ginger combined with the heat of wasabi creates a wonderful and exciting sauce. Delightful added to crabmeat or tuna salads.

**SUGGESTED USES:** Serve with seafood as finishing glaze or drizzle  
• A great dipping sauce for crispy foods like shrimp, chicken or wontons • Use as spread on wraps, panini or other sandwiches • Whisk in oil and water to make a vinaigrette

### Tuna Tartare in Cucumber Rolls

**1 lb** Fresh tuna, minced  
**2 Tbsp** Hissho Wasabi Ginger Sauce  
**1** Green onion, minced  
**1/4 cup** Soy sauce  
**2** Limes, juiced  
**Some** sesame seeds  
**1** Cucumber, thinly sliced using mandolin

**In mixing bowl,** combine the tuna, Wasabi Ginger Sauce, green onion, soy sauce and lime juice. Add sesame seeds and mix thoroughly. Roll thinly sliced cucumber into a tube and place in center of plate. Spoon tuna mixture into center of cucumber roll. Serve well chilled as appetizer.

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HISSHO SAUCES

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## CUCUMBER HORSERADISH SEAFOOD SAUCE

A refreshing, yet flavorful blend of cucumber, onions, garlic and horseradish. Tastes wonderful spread on grilled tuna or swordfish.

**SUGGESTED USES:** Pour over grilled, pan cooked or roasted seafood • Use as dipping sauce for chicken or seafood • Mix with mayonnaise and use as salad dressing for chicken salad • Whisk with water and oil and use as salad dressing • Use as spread for a wrap or sandwich • Use as baked potato topper.

### Grilled Halibut with Cucumber Horseradish Seafood Sauce

**2 lbs** Halibut, fresh  
**1/4 cup** Butter  
**1 tsp** Salt  
**1/8 tsp** Pepper  
**1** Hissho Cucumber Horseradish Sauce

**Place the halibut** in a well greased wire grill basket. In a sauce pan, melt the butter. Stir in the salt and pepper. Grill the halibut over medium-hot coals for 5-8 minutes depending on thickness of steaks. Brush with butter mixture occasionally. Turn and baste with the remaining butter mixture. Grill the halibut until it flakes easily with a fork, 5-8 minutes more. Sprinkle halibut with paprika and serve with Cucumber Horseradish Sauce.

## GINGER TERIYAKI SIMMER SAUCE

A blend of ginger, wasabi and soy sauce provide the depth of flavor for this Asian inspired sauce. Aside from cooking with meats and vegetables, this flavorful sauce also makes any stir-fry recipe new and exciting!

**SUGGESTED USES:** Perfect for 15-20 minute weeknight meals • Works exceptionally in slow cooker recipes • Use as dipper for skewered meats and vegetables • Brush over meats or seafood while you grill or roast.

### Wasabi Ginger Shrimp & Noodles

**1 tbsp** Vegetable oil  
**1/4 tsp** Dried chili pepper flakes  
**2** Green onions, diced  
**1 tsp** Garlic, minced  
**1 lb** Shrimp, peeled, deveined  
**1/4** Red onion, sliced  
**1/2** Green pepper, julienne  
**1** Red pepper, julienne  
**6-8** Baby corn, cut in halve  
**1/2 cup** Hissho Ginger Teriyaki Sauce  
**3.5 oz** Shiitake mushrooms, sliced Lo mein noodles, cooked

**Heat oil in** a large skillet or wok. Add chili pepper flakes and cook for 20 seconds. Add green onion and garlic. Add shrimp and cook for 1 minute. Add the red onion, peppers and corn and cook for 3 minutes. Pour in the Asian Ginger Teriyaki Sauce and simmer for 5-7 minutes. Add the mushrooms and cook an additional 2 minutes. Spoon mixture with some sauce over the top of cooked noodles and serve.

## MANGO HABANERO SAUCE

A blend of sweet peaches and mangos, with the savory heat of habanero peppers. Baste a variety of meats, fish or poultry, or mix with cream cheese to serve as a tasty appetizer.

**SUGGESTED USES:** Delicious over grilled pork, beef or chicken • Use as dip for crackers and meats • Marinate meats like pork tenderloin before cooking.

### Peach Mango & Habanero Glazed Ham

**1** Pre-cooked bone-in ham (10 lbs.), trimmed of excess skin and all but a 1/4" layer of fat  
**40** Whole cloves  
**1 cup** Dry white wine  
**1 bottle** Hissho Mango Habanero Sauce

**Preheat oven to 350 degrees** with rack in lowest position. Score ham with a sharp knife in a pattern of 1 1/4-inch diamonds. Press a clove into the center of each diamond. Place ham, cut side down, in a roasting pan; drizzle wine over top. Coat ham with half the sauce. Cover with parchment, then foil, and bake for 1 hour. Remove from oven. Increase oven temperature to 425 degrees. Uncover ham, and coat with remaining glaze (some will fall to the bottom of the pan). Bake, uncovered, basting occasionally, until browned, 40 to 45 minutes. (Tent bone with foil if it becomes too dark.) Transfer ham to a cutting board, tent loosely with foil; let rest for at least 30 minutes before carving. Serve with pan drippings.

## SWEET CHILI DIPPING SAUCE

Native to Africa, Peppadew® peppers are noted for their sweetness and mild heat. This sauce combines them with garlic and sea salt for an exquisite dipping sauce. Works great as an updated condiment for shrimp cocktail!

**SUGGESTED USES:** Use as condiment over sushi rice or noodles • As dipping sauce for crispy shrimp, egg rolls, fresh rolls or crab Rangoon • Drizzle over sushi or sashimi • Use as finishing sauce for stir-fry.

### Thai Noodle Salad

**1 package** Bean Thread Noodles (approx 7 oz.)  
**2 cups** Matchstick or large shred carrot  
**2 cups** Thinly sliced cucumber quarters  
**1 cup** Thinly sliced scallions  
**1/2 cup** Freshly chopped cilantro  
**1 bottle** Hissho Sweet Chili Sauce

**Soak bean threads** in boiling water for 10 minutes. Drain, rinse with cold water to cool completely and drain very well again. Place on a cutting board and roughly chop the noodles. While the noodles are cooking, shred the carrot, and slice remaining vegetables. Add the vegetables to the cold noodles along with the cilantro and toss well. Drizzle the Sweet Chili sauce over the salad and toss very lightly to combine. Serve immediately. Variation: Serve with chilled shrimp, if desired.

## TROPICAL TEQUILA SAUCE

Delight in this combination of sweet pineapple, coconut and mango, blended with the zing of crushed red pepper flakes. Excellent brushed on chicken before baking.

**SUGGESTED USES:** Use as finishing sauce for stir-fry • Marinate meat or seafood • Dip for fried or crispy meat or fish • Serve over noodles or rice as a condiment • Serve as a dip for sushi

### Tropical Grilled Shrimp

**1 lb** Large shrimp, peeled, deveined, tail left on  
**1 bottle** Hissho Tropical Tequila Sauce  
**Chunks** of Vegetables, as needed and optional

**Grill shrimp over** a hot fire or under a preheated broiler, basting occasionally with sauce until done – about 5 minutes. Try skewering the shrimp with chunks of vegetables. When done adding vegetables, baste with additional sauce for an extra delicious taste.