RICE VINEGAR
Rice Vinegar is versatile and easy to use. Mild in flavor with a hint of sweetness, it is an excellent addition to Asian, Hispanic, European and American dishes.

SUGGESTED USES: Makes sushi rice easy to make • Wonderful on salads, soups, stir-fries and cream sauces

SOY SAUCE & LESS SODIUM SOY SAUCE
Soy Sauce is the fundamental seasoning of the Orient and has caught on everywhere, especially in America. The secret of its success is the natural brewing of nature’s ingredients: wheat, soybeans, salt and water. As an alternative, you can enjoy the same aroma, taste and flavor of original Hissho Soy Sauce with less sodium. The salt is extracted after the natural fermentation and brewing process is complete, ensuring the special food-enhancing qualities of original Hissho Soy Sauce is maintained.

SUGGESTED USES: Enhances the flavor of meats, poultry and seafood • Adds interest to many other dishes—vegetables, sauces, dips, salad dressings and soups
SUUGGESTED SAUCE uSES & REcIPES

**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.

**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 cooking.

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

**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
1/2 Red onion, sliced
1/2 Green pepper, julienne
6-8 Baby corn, cut in half
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.

**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 a ¼" layer of fat**
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.

**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.**

**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.**

**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 a 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.**

**JAPANESE BBQ SAUCE**
This thick, sweet, hickory-flavored sauce is used in the preparation of a wide variety of Japanese dishes. It’s best used heated and drizzled over sushi, rice, fish, meats and vegetables. Its all-natural sweetness is versatile and will add a deliciously, distinct taste profile to all of your favorite dishes.

**SUGGESTED USES: Drizzle over your favorite sushi roll, sashimi or chirashi • Use to baste fish or chicken while barbecuing • Makes a great dipping sauce for finger foods like breaded chicken bites, fresh sushi rolls and egg rolls.**

**Japanese BBQ Chicken**
1 cup Hissho Japanese BBQ Sauce
2 lbs cut up chicken pieces
Some sesame seeds

**Thaw chicken and set in a bowl covered in sauce for 1 hour. Heat grill to medium heat. Place chicken on hot grill and brush with Japanese BBQ sauce. Grill for 45 to 60 minutes, turning every 5 to 10 minutes, and brush chicken with sauce after each turning. Grill until chicken is done and juices run clear. Top with more sauce and sesame seeds to taste.**