

# MIRU™

## GRILLED AVOCADO

Serving size: 2–3

### INGREDIENTS FOR TERIYAKI SAUCE\*

$\frac{2}{3}$  cup soy sauce

1  $\frac{1}{4}$  cups mirin

$\frac{1}{3}$  cup granulated sugar

2 Tbsp. sake

*\*To replace with store-bought alternative, Miru recommends Kikkoman Teriyaki Baste & Glaze*

### INGREDIENTS FOR GARLIC SESAME RA-YU (CHILI OIL)

$\frac{1}{4}$  cup crunchy garlic (Miru recommends S&B Umami Topping Crunchy Garlic in chili oil)

2  $\frac{2}{3}$  Tbsp. chili oil (Miru recommends S&B La-Yu Chili Oil with chili pepper)

2 Tbsp. sesame seeds

### INGREDIENTS FOR GRILLED AVOCADO

1 ripe avocado, halved, pit removed and discarded

2 Tbsp. teriyaki sauce (see method below)

1 tsp. garlic sesame ra-yu (see method below)

1 tsp. lime juice

1 tsp. lime zest

1 tsp. kosher salt



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## **METHOD FOR TERIYAKI SAUCE**

1. Combine all ingredients in a medium saucepan over medium heat.
2. Bring to a boil, then reduce heat to a simmer and cook for a few minutes until slightly thickened.
3. Remove from heat and cool.
4. Repeat step 2 a second time, until sauce is reduced by about a quarter. Set aside to cool. (Sauce may be refrigerated in an airtight container for up to 5 days.)

## **METHOD FOR GARLIC SESAME RA-YU (CHILI OIL)**

1. Combine all ingredients and mix well. Set aside until ready to use. (Ra-yu may be refrigerated in an airtight container for up to 5 days.)

## **METHOD FOR GRILLED AVOCADO**

1. Heat broiler to medium (450°F).
2. Place avocado, cut side up, on sheet pan and broil until softened and charred, about 5 minutes.
3. Remove avocado from broiler and once slightly cooled, move to serving plate.
4. Sprinkle avocados evenly with lime juice, lime zest and kosher salt.
5. Drizzle garlic sesame chili oil evenly over each avocado half, then drizzle teriyaki sauce generously over avocados and decoratively across the plate, as desired.

