

2010 Global Mission Lenten Series

Recipe for the First Week in Lent

The Rev. Nathan and Sharonette Bowman

Kumamoto, Japan

Misoshiru soup: 4 servings

For this recipe, you may need to go to an oriental food store for some of the ingredients.

Ingredients:

3 cups water

2 tablespoons dashinomoto

½ cup miso

½ cup tofu (cubed)

2 scallions that have been chopped into thin rounds for garnish

1. After bringing the water to boil in a saucepan, stir in the dashinomoto and miso.
2. Add the tofu and bring the mixture to a boil again.
3. Remove the pan from the heat, pour into the four bowls, and garnish with scallions.