



Mizuna and Pork Shabu-shabu with Ponzu Dressing Autumn

A dish of lightly boiled pork and mizuna mixed with a ponzu dressing of tangy citrus juice and soy sauce



Ingredients (4 servings):

- 1/2 a bunch (about 150 g) mizuna
- 150 g pork loin (for shabu-shabu)
- 100 cc sake

Seasoning

- 120 cc ponzu
- 2 tbsp sesame oil
- 1 tbsp toasted sesame seeds

Directions:

1. Cut the mizuna in lengths of 5-6 cm.
2. Add sake to a pot of generously-filled water and bring to a boil. Boil the mizuna lightly and transfer to a strainer. Next boil the meat lightly and transfer to a strainer.
3. Cut the meat into bite-sized pieces and place in a bowl with the mizuna; mix together with the seasoning and sprinkle the top with the toasted sesame seeds.

Tips:

- Mizuna can also be served raw and will give the dish a savory crunch and taste.