

Miso Butter

Yields 1 Cup:

Ingredients

2 sticks best quality unsalted butter (1/2 cup)
1/2 cup sweet white miso (*shiomiso*), preferably organic

Preparation

Bring *unsalted* butter to room temperature.
In a small food processor, whip together the miso paste and butter.
Transfer to a sealed jar and keep in your refrigerator.

Miso Butter Glazed Eggplant

Adapted from *Martha Rose Schulman/The New York Times*

Serves 4 as a Side:

Ingredients

4 small Italian (or Japanese) eggplants
toasted sesame oil
kosher salt

Miso Butter Glaze:

2 tablespoons mirin
2 tablespoons good quality sake
6 tablespoons miso butter
1 tablespoon sesame seeds

sesame seeds and thinly sliced scallion greens for garnish

Preparation

Preheat oven to 425 degrees.
Line a baking sheet with parchment paper or foil and brush lightly with toasted sesame oil.
Cut eggplants in half lengthwise.
Using tip of chef's knife, score through flesh to the skin (but not through it) in a diagonal pattern.

Brush cut side of each eggplant half with sesame oil and lightly season with kosher salt.

Lay cut side down on lined baking sheet.

Roast in oven for 15 to 20 minutes until softened, rotating pan halfway.

If you use Japanese eggplants, reduce cooking time to 10 to 15 minutes.

Remove pan from oven when done.

Preheat broiler and make miso butter glaze.

In small saucepan over medium heat, bring mirin and sake to a quick boil for 30 seconds; reduce heat.

Whisk in miso butter.

Bring mixture to a gentle simmer and cook for 2 or 3 minutes until glaze is slightly thickened.

Stir in sesame seeds.

Turn roasted eggplants over and spoon glaze onto cut side.

Place under broiler and cook until golden brown, watching carefully and rotating pan if needed.

Platter and garnish eggplants with more sesame seeds and thinly sliced scallion greens.

Serve hot or at room temperature.

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