



Shio koji is experiencing a significant boom in Japan and recently has moved its way abroad as well. I felt confident that shio koji and shoyu koji would become mainstream Japanese ingredients in the United States, so included some recipes in the photo shoot we did for a *Food & Wine* feature in the September 2014 issue. Making shio koji is ridiculously simple, and as it keeps for one year, there is little chance you will ever need to throw any out. This is magical stuff! The discovery and subsequent promotion of this ancient concoction is thanks to Myoho Asari, aka the Kojiya Woman (page 194).

shio koji MAKES 2 CUPS/500 CC

7 ounces (200 g) rice
koji (page XXVII)

2 ounces (50 g) excellent sea salt

Measure the rice koji and sea salt into a medium-sized bowl. Pour in 1¼ cups (300 cc) water and cover loosely with a clean kitchen towel. Stir every day for 1 week to 10 days, depending on the ambient temperature of the room. Store in a jar in the fridge for 1 year. Drizzle on vegetables and eat after 30 minutes (or right away depending on the cut of vegetable); use with lemon and oil as a base for a salad dressing (page 197); marinate fish (page 199) for a few hours and duck or pork (page 201) for a day or so before grilling.

VARIATION: Emulsified Shio Koji: Whirl a batch of shio koji in a blender or miniprep and use to brush on vegetables before grilling or sautéing.