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Sushi Bar Spinach

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Ingredients

- 10 oz spinach
- 3 TBS toasted sesame seed
- 1 TBS sugar
- 1 TBS soy
- 1 tsp mirin or sweet white wine

Method

1. Place spinach in a dry pot over medium-high heat and stir continually until spinach just begins to wilt
2. transfer into a colander to cool
3. While spinach is cooling, use a mortar and pestle to grind sesame seeds into a coarse paste. Then add sugar, soy, and mirin and mix to combine
4. Squeeze cooled spinach to remove liquid and chop roughly.
5. Stir spinach and dressing together, then cover and chill until ready to serve

Notes

Inspired by: <https://www.youtube.com/watch?v=lzbrl75cVIQ>

From:
<https://wiki.cookie mountain.org/> - **Recipe Book**

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