

Sweet Potato Dashi

Total Yield: 2 cup

Components

Kombu Seaweed	Cut into 4" Square	1 each
Mushroom - Shiitake - Dried		4 each
Potato - Sweet	Peeled, Chopped	8 oz
Salt - Kosher		1 tsp

Instructions

1. Wipe the Kombu with a clean damp cloth to remove any white residue. Place the kombu in a small non-reactive saucepan, cover with @ 3 Cups cold water bring to a simmer. Remove the seaweed.
2. Add the mushrooms, sweet potato scraps and salt. Simmer for @ 30 minutes. Strain through a fine mesh strainer.
3. Cool until needed. This may be kept in the refrigeration for 2-3 days, by portioning out as much as you need with a clean utensil.