# Ponzu Vinaigrette

## Introduction

Ponzu is a Japanese citrus-based seasoning traditionally combining tangy citrus with savory depth. This vinaigrette adapts that balance for salads and cold dishes, using orange, lemon and yuzu juices alongside mirin and rice vinegar. **SHO - Concentrated Dark Stock** is incorporated as a flavor enhancer, bringing concentrated umami and rounded savory notes without simmering or reducing the dressing.

## Recipe Details

Yield/Servings: 10 servings (Approx. 13g per serving)

Allergens: None declared in source; verify mirin and **SHO** product labels

Prep Time: 5 minutes

Cook Time: 0 minutes

Total Time: 5 minutes

## Ingredients

| Ingredient | Quantity (g) |
|---|---|
| **SHO - Concentrated Dark Stock** | 45 |
| Orange Juice | 25 |
| Mirin | 25 |
| Lemon Juice | 17 |
| Yuzu Juice | 13 |
| Rice Vinegar | 3 |

## Instructions

1. Measure the orange juice, mirin, lemon juice, yuzu juice and rice vinegar into a clean mixing bowl.
2. Whisk the liquids until evenly combined.
3. Add the **SHO - Concentrated Dark Stock** and whisk thoroughly until the vinaigrette is homogeneous.
4. Taste and adjust the balance of acidity and sweetness if required, then whisk again.
5. Serve immediately as a dressing for salad, or refrigerate in a covered, food-safe container until needed. Whisk again before serving.

## Tips and Notes

• For a finer texture, strain freshly squeezed citrus juices before mixing.

• Use chilled ingredients for a vinaigrette intended for cold salads.

• Pair with leafy greens, shaved vegetables or seafood salads; whisk before each use.