

Marukan®

SINCE



1649

THE WORLD'S FINEST VINEGARS
AND PONZU SAUCES





ABOUT MARUKAN

Home of The World's Finest Rice Vinegar™, Marukan produces premium, seasoned, unseasoned and organic rice vinegars, apple cider vinegars and ponzu sauces using traditional Japanese brewing techniques refined over 375 years to give Marukan its unique and legendary flavor. Marukan Vinegar (U.S.A.) Inc., is a division of Marukan Vinegar Co., Ltd., founded in 1649 in Kiyosu, Japan.

A family-owned company for ten generations, Marukan has perfected the slow-brewing of rice vinegar and offers Genuine Brewed and Organic varieties that are free of sugar and salt. Marukan Seasoned Gourmet, Lite Seasoned, and Organic Seasoned products provide that sweet and tangy taste. Marukan Rice Vinegar is most popularly used in salads, sauces, sushi and pickling.

We also offer a delicious and savory line of Ponzu sauces made with authentic Sudachi and Yuzu citrus juices imported from Japan. They provide a lower sodium, unique citrus flavor that is ideal for marinades, sauces and dips or on your favorite meats, seafood, poultry, vegetables and more.

The newest members of the Marukan family are our organic Apple Cider Vinegars (ACVs), made from 100% fresh-pressed, USA apples and are raw, unfiltered, and packed with the Mother of Vinegar. Our innovative Apple Cider & Rice Vinegar Drink Blend offers a one-of-a-kind, delicious ACV to support your healthy lifestyle with a smooth taste you will love. Try both Marukan Apple Cider Vinegars in your favorite recipes, smoothies or drinks and enjoy all the ACV wellness benefits.

All Marukan products are Non-GMO verified, naturally gluten-free, vegan and Star K kosher. Our organic rice vinegars and apple cider vinegars also have been certified organic by the USDA and Oregon Tilth. Taste the delicious Marukan difference in all your favorite foods.

For additional recipes, visit us at RiceVinegar.com.





CHICKEN CUTLETS WITH CAESAR SALAD

(Gluten-free, Nut-free, Soy-free, Refined Sugar-free)

Serves 4

For the chicken cutlets:

- 4 boneless, skinless chicken breasts
- 1 cup gluten-free breadcrumbs
- ¼ cup shredded Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon Italian seasoning
- ½ teaspoon salt
- 2 large eggs, beaten

For the Caesar salad:

- 4 cups chopped Romaine lettuce
- ¼ cup shredded Parmesan cheese

For the dressing:

- 2 large egg yolks, at room temperature
- ¼ cup **Marukan Organic Rice Vinegar**
- 2 garlic cloves, minced
- 1 tablespoon fresh lemon juice
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Dijon mustard
- 2 teaspoons anchovy paste or 4 anchovy fillets, chopped
- ½ cup olive oil
- ¼ cup grated Parmesan cheese
- Kosher or fine sea salt and pepper, to taste

Prepare the chicken cutlets:

Preheat oven to 375°F.

Place chicken breasts between two sheets of plastic wrap and pound to an even thickness.

In one shallow bowl, mix breadcrumbs, Parmesan, garlic powder, Italian seasoning, and salt. In another bowl, beat the eggs with a splash of water.

Dip each chicken breast in the egg, then coat with the breadcrumb mixture.

Heat a skillet over medium heat with a drizzle of olive oil. Sear the chicken cutlets on both sides until golden brown (about 3 minutes per side). Transfer to a baking sheet and bake for 10-12 minutes, until cooked through.

Prepare the dressing:

Blend the dressing ingredients in a blender or food processor until smooth and thickened. Taste and adjust seasoning as needed.

Assemble the salad:

In a large bowl, toss Romaine lettuce with the dressing. Top with shaved Parmesan.

Serve:

Place a chicken cutlet on each plate and top with a generous portion of Caesar salad. Garnish with additional Parmesan if desired.



SWEET & SPICY BAKED CHICKEN WINGS

(Gluten-free, Egg-free, Nut-free, Refined Sugar-free)

Serves 8-10

For the wings:

4 pounds chicken wings, separated into flats and drumettes
Avocado oil spray or other gluten-free nonstick cooking spray
2 tablespoons baking powder
1 teaspoon kosher salt

For the sauce:

4 tablespoons butter
1 garlic clove, minced
1 teaspoon grated fresh ginger
½ teaspoon crushed red pepper flakes
¼ cup **Marukan Seasoned Gourmet Rice Vinegar**
3 tablespoons gluten-free soy sauce or tamar
3 tablespoons honey or maple syrup
2 tablespoons Sriracha
1 teaspoon sesame oil
1 teaspoon cornstarch

For the Dipping Sauce:

½ cup sour cream
4 tablespoons **Marukan Seasoned Gourmet Rice Vinegar**
½ teaspoon onion powder
½ teaspoon garlic powder
Kosher salt and pepper, to taste
1 tablespoon chopped chives

For garnish (optional):

Sesame seeds
Chopped cilantro
Lime wedges

Prepare the wings:

Pat wings dry with paper towels.

Line a sheet tray with foil, place a wire rack on top of the pan, and spray the rack with cooking spray.

Place one oven rack in the bottom third of the oven and another in the top third. Preheat your oven to

250°F. Line a baking sheet with parchment paper and place a wire rack on top.

In a large bowl, toss the chicken wings with baking powder and salt until evenly coated.

Arrange the wings, skin side up, in a single layer on the wire rack. Bake on the lower shelf for 30 minutes.

Increase oven temperature to 425°F, move wings to the top shelf, and bake for another 40-50 minutes, rotating the pan halfway through.

Make the sauce:

Melt butter in a small saucepan. Add the garlic, ginger, and red pepper flakes. Cook for 1 minute, stirring.

Add the **Marukan Seasoned Gourmet Rice Vinegar**, soy sauce, honey, Sriracha, and sesame oil.

Bring the mixture to a simmer, stirring frequently, and cook for 3-4 minutes.

Mix cornstarch with a little water to make a slurry. Cook for another minute or two until thickened.

Coat the wings:

Once the wings are done, transfer them to a large bowl. Pour the sauce over the wings and toss until evenly coated.

Make the Dipping Sauce:

Combine the sour cream, **Marukan Seasoned Gourmet Rice Vinegar**, onion and garlic powders in a small bowl and whisk until smooth. Season to taste with salt and pepper. Stir in the chives and transfer to a serving bowl.

Serve:

Arrange the wings on a platter and sprinkle with sesame seeds, cilantro, and add lime wedges if desired. Serve with dipping sauce.

PANEER TIKKA MASALA WITH SEASONED BASMATI RICE

(Gluten-free, Egg-free, Nut-free, Soy-free, Vegetarian)

Serves 6

For the Paneer Tikka:

- ½ cup plain Greek yogurt (dairy or plant-based)
- 1 tablespoon **Marukan Genuine Brewed Rice Vinegar**
- 1 tablespoon garam masala
- 1 teaspoon smoked paprika
- 1 teaspoon ground cumin
- ½ teaspoon turmeric
- ½ teaspoon salt
- 16 ounces paneer, cubed
- 1 tablespoon avocado or vegetable oil

For the Basmati Rice:

- 1 cup basmati rice, rinsed and drained
- 2 cups water
- 1 tablespoon **Marukan Seasoned Gourmet Rice Vinegar**
- Pinch of salt

For the Masala Sauce:

- 2 tablespoons avocado or vegetable oil
- 1 medium onion, finely chopped
- 1-inch piece of ginger, grated
- 2 garlic cloves, minced
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon chili powder
- ½ teaspoon turmeric
- 1 (15-ounce) can diced tomatoes, drained
- ½ cup heavy cream or full-fat coconut milk
- 2 tablespoons **Marukan Genuine Brewed Rice Vinegar**
- 1 (15-ounce) can tomato puree or sauce
- Kosher or fine sea salt, to taste
- Chopped fresh cilantro, for garnish

Marinate the paneer:

In a bowl, combine yogurt, **Marukan Genuine Brewed Rice Vinegar**, garam masala, smoked paprika, cumin, turmeric, and salt. Add the paneer cubes and toss to coat. Let marinate for at least 30 minutes.

Cook the rice:

In a medium saucepan, bring the water and a pinch of salt to a boil. Add the basmati rice, cover it, and reduce the heat to low. Cook for 15-20 minutes or until the water is absorbed. Or cook rice in a rice cooker.

Once cooked, fluff the rice with a fork and stir in **Marukan Seasoned Gourmet Rice Vinegar**. Cover and set aside.

Cook the paneer:

Heat avocado oil in a skillet over medium heat. Add the marinated paneer cubes and cook until golden brown on all sides. Remove and set aside.

Make the masala sauce:

In the same skillet, heat the remaining 2 tablespoons avocado oil. Add the onion and sauté until golden brown. Stir in the ginger, garlic, cumin, coriander, chili powder, and turmeric. Cook for 1 minute until fragrant.

Add the diced tomatoes and cook for 5 minutes, allowing the mixture to thicken slightly. Stir in coconut milk or cream, **Marukan Genuine Brewed Rice Vinegar**, and tomato puree. Simmer for 5 more minutes. Season to taste with salt.

Combine and serve:

Add the cooked paneer to the sauce and gently simmer for 5 minutes, allowing the flavors to meld.

Serve the paneer tikka masala over the vinegar-seasoned basmati rice. Garnish with fresh cilantro.



EGGS BENEDICT WITH PONZU HOLLANDAISE

(Gluten-free, Nut-free, Vegetarian, optionally Dairy-free)

Serves 2

For the Blender Ponzu Hollandaise:

4 large egg yolks
3 tablespoons **Marukan Sudachi Ponzu**
1 teaspoon Dijon mustard
½ teaspoon gluten-free tamari or coconut aminos
½ cup unsalted butter or dairy-free butter alternative, melted and hot

Add the 4 egg yolks, 3 tablespoons **Marukan Sudachi Ponzu**, 1 teaspoon Dijon mustard, and ½ teaspoon gluten-free tamari to a blender. Blend on low for 15 seconds to combine.

Gradually increase blended speed to medium-high, slowly drizzle in the ½ cup melted hot butter in a thin stream until the sauce thickens, about 30 seconds. Blend in 1 teaspoon or so of warm water to adjust consistency if needed. Cover and keep warm.

For the Eggs Benedict:

4 large eggs
2 gluten-free English muffins, split and toasted
4 slices smoked salmon
Chopped chives, for garnish
Black sesame seeds, for garnish (optional)

Bring a medium saucepan of water to a gentle simmer.

Crack each egg into a small dish. Stir the water to create a whirlpool and gently slide in the eggs one at a time.

Poach for about 3-4 minutes, until the whites are set but the yolks remain runny. Remove with a slotted spoon and drain on a paper towel.

Place toasted gluten-free English muffin halves on plates.

Top each with 1 slice of smoked salmon.

Place a poached egg on top of each.

Drizzle generously with the Ponzu Hollandaise and garnish with chopped chives and black sesame seeds.





COWBOY CANDY

(Gluten-free, Dairy-free, Egg-free, Nut-free, Soy-free, Vegetarian, Vegan)

Makes about 1 quart

2 cups sugar

1 cup **Marukan Organic Apple Cider Vinegar**

½ teaspoon garlic powder

½ teaspoon turmeric

½ teaspoon mustard seed

1-pound fresh jalapeños, serrano chiles, or a combination of both, sliced into rings*

In a medium saucepan, combine sugar, **Marukan Organic Apple Cider Vinegar**, garlic powder, turmeric, and mustard seed. Bring to a boil over medium-high heat, stirring until the sugar dissolves.

Add the sliced chiles to the boiling syrup. Reduce heat to medium and simmer for 5-7 minutes, until they soften slightly and the jalapeños turn a darker green.

Remove from heat and let cool slightly. Using a slotted spoon, transfer to a clean jar.

Pour the hot syrup over the chiles in the jar, leaving about ¼-inch of headspace. Seal the jar with a lid.

Let the jar cool to room temperature, then refrigerate for at least 24 hours before eating. The flavors will develop further over time.

*For less spicy Cowboy Candy, remove the seeds from the chiles.

VEGAN WATERMELON POKE BOWL

(Gluten-free, Dairy-free, Egg-free, Nut-free, Vegetarian, Vegan)

Serves 2

For the Watermelon "Sushi":

3 cups cubed watermelon (about 1-inch cubes)
2 tablespoons **Marukan Lite Seasoned Rice Vinegar**
1 tablespoon gluten-free tamari
1 teaspoon toasted sesame oil
½ teaspoon grated ginger
½ teaspoon sesame seeds

For the Rice:

1 cup sushi rice, rinsed and cooked
1 tablespoon **Marukan Lite Seasoned Rice Vinegar**
½ teaspoon salt

For the Quick-Pickled Vegetables:

½ cup thinly sliced cucumber
½ cup shredded carrots
½ cup thinly sliced radish
2 tablespoons **Marukan Lite Seasoned Rice Vinegar**
½ teaspoon maple syrup
¼ teaspoon salt

For the Pickled Mango:

1 ripe but firm mango, peeled and sliced
¼ cup **Marukan Lite Seasoned Rice Vinegar**
½ teaspoon salt
½ teaspoon maple syrup
½ teaspoon red pepper flakes (optional, for heat)

For Assembling the Bowl:

½ cup shelled edamame
1 avocado, sliced
1 tablespoon sesame seeds
1 sheet nori, cut into strips (optional)
Sliced green onions, for garnish

Prepare the Watermelon Sushi:

Put watermelon in a bowl, add **Marukan Lite Seasoned Rice Vinegar**, tamari, sesame oil, grated ginger, and sesame seeds. Gently toss the watermelon cubes in the marinade and let sit for at least 15 minutes (or up to 1 hour for deeper flavor).

Prepare the Rice:

Once the sushi rice is cooked and slightly cooled, gently fold in **Marukan Lite Seasoned Rice Vinegar** and salt. Set aside.

Pickle the Vegetables:

In a small bowl, mix the cucumber, carrots, and radish with **Marukan Lite Seasoned Rice Vinegar**, maple syrup, and salt. Let sit for 10-15 minutes, stirring occasionally.

Pickle the Mango:

In a small bowl, toss the mango slices with **Marukan Lite Seasoned Rice Vinegar**, salt, maple syrup, and red pepper flakes, if using.

Let sit for at least 10 minutes, stirring occasionally.

Assemble the Poke Bowls:

Divide the sushi rice between two bowls.

Arrange the marinated watermelon, pickled mango, pickled vegetables, edamame, and avocado on top.

Sprinkle with sesame seeds and add nori strips, if using.

Garnish with sliced green onions and serve immediately.





AIR FRYER SALT & VINEGAR POTATO CHIPS

(Gluten-free, Dairy-free, Egg-free, Nut-free, Vegetarian, Vegan)

Serves 4

4 large russet potatoes
2 cups **Marukan Genuine Brewed Rice Vinegar**
2 cups water
2 tablespoons avocado or olive oil
1 tablespoon kosher salt, plus more for serving
Avocado oil spray or other gluten-free non-stick cooking spray

Peel the potatoes and cut into 1/8-inch thick crinkle-cut slices using a mandolin. Place in a bowl, add the **Marukan Genuine Brewed Rice Vinegar** and water, and let soak for 20-30 minutes. Drain and pat very dry.

Put the potatoes in a dry bowl, add oil and 1 tablespoon salt. Toss well.

Preheat the air fryer to 325°F. Spray with cooking spray.

Working in batches, place potatoes in a single layer in the air fryer and cook for 15-20 minutes, redistributing every 5 minutes.

Sprinkle with more salt and serve.

PEACH BASIL SHRUB

(Gluten-free, Dairy-free, Egg-free, Nut-free, Soy-free, Refined Sugar-free, Vegetarian, Vegan)

Makes about 1 cup of shrub syrup

2 ripe peaches, pitted and sliced, or 1½ cups frozen peach slices (thawed), plus more peach slices for serving

½ cup maple syrup

½ cup fresh basil leaves, lightly torn

½ cup **Marukan Organic Rice Vinegar**

Ice, for serving

Sparkling water, for serving

Fresh basil sprigs, for serving

In a glass jar or bowl, combine the peach slices and maple syrup.

Muddle the peaches gently with a spoon or muddler to release their juices.

Stir in the torn basil leaves and let the mixture sit for about 1 hour to allow flavors to meld. Stir in the **Marukan Organic Rice Vinegar**.

Cover the jar or bowl and refrigerate for at least 24 to 48 hours, shaking or stirring occasionally to help the flavors infuse.

After the resting period, strain the mixture through a fine-mesh sieve or cheesecloth into a clean glass jar. Press down on the peaches to extract as much

liquid as possible. Discard the solids or repurpose them in smoothies or desserts.

Store in the refrigerator for up to 2 weeks. The flavors will deepen over time!

To serve:

Mix 2 tablespoons of shrub syrup with sparkling water over ice garnished with peach slices and basil sprigs.





STEAMED PONZU NAPA CABBAGE ROLLS

(Gluten-free, Dairy-free, Egg-free, optionally Nut-free)

Serves 6

12 large Napa cabbage leaves
1 pound ground pork
¾ cup shiitake mushrooms, finely chopped
½ cup water chestnuts, finely chopped
½ cup carrot, finely shredded
3 tablespoons **Marukan Yuzu Ponzu**
1 large shallot, minced
2 teaspoons grated fresh ginger
2 cloves garlic, minced
1 teaspoon toasted sesame oil

½ teaspoon kosher or fine sea salt
¼ teaspoon ground white pepper
Avocado oil spray or other gluten-free nonstick cooking spray

For the Sauce:

3 tablespoons **Marukan Yuzu Ponzu**
1-2 teaspoons chili crisp
1 tablespoon maple syrup or honey
½ teaspoon toasted sesame oil

Bring a large pot of water to a boil. Fill a separate bowl with ice water.

Blanch the cabbage leaves in the boiling water for 30 seconds, then immediately transfer them to the ice water to stop cooking.

Drain and pat dry with a clean towel.

In a large bowl, mix ground pork, shiitake mushrooms, water chestnuts, shredded carrots, **Marukan Yuzu Ponzu**, shallot, ginger, garlic, sesame oil, salt, and white pepper. Stir until well combined.

Lay a cabbage leaf flat and place about 3 tablespoons of filling near the base.

Fold in the sides and roll up tightly like a burrito. Repeat with the remaining leaves and filling.

Lightly spray a steamer basket with avocado oil spray. (If using a bamboo steamer, line with parchment that has been punched with many holes, then spray with oil.)

Arrange the rolls seam-side down in the basket, ensuring they do not touch.

Steam over boiling water for 12-15 minutes, or until the pork is fully cooked (should be 165°F on an instant-read thermometer.)

While the rolls are steaming, make the sauce. In a small bowl, whisk together **Marukan Yuzu Ponzu**, chili crisp, maple syrup, and sesame oil.

Carefully transfer the cabbage rolls to a serving plate. Serve hot with the dipping sauce on the side.

CROCKPOT HAWAIIAN MEATBALLS

(Gluten-free, Dairy-free, Nut-free)

Serves 6 (Makes about 24 meatballs)

For Meatballs:

1 pound ground beef
½ cup gluten-free breadcrumbs
1 large egg
2 cloves garlic, minced
2 teaspoons fresh ginger, grated
2 teaspoons **Marukan Organic Seasoned Rice Vinegar**
2 teaspoons gluten-free tamari or soy sauce
¼ teaspoon kosher or fine sea salt
¼ teaspoon black pepper
Avocado or vegetable oil, optional

In a large bowl, mix ground beef, gluten-free breadcrumbs, egg, garlic, ginger, **Marukan Organic Seasoned Rice Vinegar**, tamari, salt, and black pepper until well combined.

Roll into small meatballs (about 1½ inches in diameter) and place them on a plate.

Sear the Meatballs (Optional but Recommended for Extra Flavor):

Heat a skillet over medium heat and lightly grease with oil. Sear the meatballs for 2-3 minutes per side until lightly browned. They don't need to be fully cooked, as they'll finish cooking in the crockpot.

For Sauce:

1½ cups gluten-free barbecue sauce
½ cup pineapple juice
3 tablespoons **Marukan Organic Seasoned Rice Vinegar**
2 tablespoons honey or maple syrup
1 tablespoon gluten-free tamari
1 teaspoon fresh ginger, grated
½ teaspoon garlic powder
½ teaspoon chili flakes (optional, for a bit of heat)
1½ cups pineapple chunks (fresh or canned, drained if using canned)
1 medium red bell pepper, cut into about 1-inch pieces
1 medium green bell pepper, cut into about 1-inch pieces

In a bowl, whisk together barbecue sauce, pineapple juice, **Marukan Organic Seasoned Rice Vinegar**, honey or maple syrup, tamari, ginger, garlic powder, and chili flakes (if using).

Place the meatballs in the crockpot and pour the sauce over them.

Add the pineapple chunks and diced bell peppers, then gently stir to coat everything.

Cover and cook on low for 4-5 hours or high for 2-3 hours, until the meatballs are cooked through, and the bell peppers are tender.

For Garnish:

2 green onions, thinly sliced
1 teaspoon toasted sesame seeds

Transfer the meatballs to a serving dish. Sprinkle with sliced green onions and toasted sesame seeds. Serve over steamed rice or with toothpicks as an appetizer.



KAISEN NABE (JAPANESE SEAFOOD HOT POT)

(Gluten-free, Dairy-free, Egg-free, Nut-free, Refined Sugar-free)

Serves 4

For the Broth:

6 cups gluten-free dashi stock
¼ cup **Marukan Genuine Brewed Rice Vinegar**
2 tablespoons gluten-free tamari or soy sauce
3 tablespoons mirin
½ teaspoon kosher or fine sea salt (adjust to taste)

Vegetables & Add-ins:

½ head Napa cabbage, chopped into 2-inch pieces
4 baby bok choy, halved lengthwise
8 ounces gourmet mushrooms
1 block firm tofu, cut into cubes
2 scallions, cut into 2-inch pieces
2 carrots, peeled and cut into ribbons using a vegetable peeler

Seafood:

8-ounce cod fillet, cut into bite-sized pieces
8 large shrimp, peeled and deveined
8 large sea scallops
12 littleneck clams, scrubbed

For Serving:

Dipping Sauce, recipe follows
Lemon wedges

Prepare the Broth:

In a large pot or donabe, combine the dashi stock, **Marukan Genuine Brewed Rice Vinegar**, tamari, mirin, sake, and salt.

Bring the mixture to a gentle simmer over medium heat. Add the chopped Napa cabbage, baby bok choy, mushrooms, tofu, scallions, and carrots to the simmering broth.

Cover and cook for 2 minutes, then remove the carrots and set aside. Continue to simmer for another 3 minutes, or until the vegetables begin to soften.

Add Seafood:

Gently add the cod pieces, shrimp, scallops, and clams to the pot.

Cover and simmer for another 5-7 minutes, or until the seafood is cooked through and the clams have opened. Discard any clams that do not open. Add the carrots back to the broth.

Bring the pot to the table and serve the hot pot family-style, allowing everyone to pick their favorite ingredients.

Offer dipping sauce and lemon wedges on the side for added flavor.

Dipping Sauce:

¼ cup **Marukan Genuine Brewed Rice Vinegar**
2 tablespoons gluten-free tamari or soy sauce
1 tablespoon fresh lemon juice
1 teaspoon mirin
½ teaspoon toasted sesame oil
1 teaspoon grated fresh ginger
1 teaspoon finely chopped scallions or chives

In a small bowl, whisk together **Marukan Genuine Brewed Rice Vinegar**, tamari, lemon juice, mirin, and sesame oil until well combined. Stir in grated ginger and chopped scallions.

Let the sauce sit for 5-10 minutes to allow the flavors to meld. Serve in small dipping bowls alongside your hot pot.





PORK DUMPLINGS WITH YUZU PONZU DRESSING

(Gluten-free, Dairy-free, Egg-free, Nut-free)

Makes about 48 dumplings

For the dumpling wrappers:

- 1½ cups gluten-free all-purpose flour
- 1 cup glutinous rice flour (also called sweet rice flour)
- 1 cup tapioca starch, plus more for rolling the dumplings
- 1 tablespoon xanthan gum
- 1 teaspoon kosher or fine sea salt
- 2 cups warm temperature water
- Vegetable oil, for cooking

For the Yuzu Ponzu dipping sauce:

- ½ cup **Marukan Yuzu Ponzu**
- 1 teaspoon sesame oil
- 1 green onion, very finely chopped, plus more for garnish, if desired
- 2 teaspoons grated fresh ginger
- 1 teaspoon sesame seeds
- ¼ teaspoon red pepper flakes, optional for heat

For the pork filling:

- ½ pound ground pork
- 3 cups Napa cabbage, finely chopped and soaked in lightly salted water (let sit for 10 minutes and squeeze out excess liquid)
- 2 green onions, very finely chopped
- 1 garlic clove, minced
- 2 teaspoons fresh ginger, grated
- 2 tablespoons **Marukan Yuzu Ponzu**
- 1 teaspoon kosher or fine sea salt
- ½ teaspoon sesame oil

Make the dumplings wrappers:

In a medium bowl, mix the gluten-free flour, glutinous rice flour, tapioca starch, xanthan gum, and salt.

Gradually add the water while stirring with a fork or chopsticks until a crumbly dough forms. Knead by hand for 5-7 minutes until smooth. Cover with a damp towel and let rest for 30 minutes.

Prepare the dipping sauce:

In a small bowl, whisk together all the dipping sauce ingredients. Set it aside.

Prepare the filling:

In a large bowl, combine the ground pork, cabbage, green onions, garlic, ginger, **Marukan Yuzu Ponzu**, salt, and sesame oil. Mix until well incorporated.

Roll out the wrappers:

Lightly dust a work surface with tapioca starch. Divide the dough into eight equal pieces. Place them back in the bowl and cover it with a damp towel. Take one piece out and roll it into a 6-inch log. Cut the log into 6 equal-sized pieces and roll them into balls. Leave the balls covered with the damp towel while working on one dumpling at a time.

Assemble the dumplings:

Have a small bowl of water and a small spoon on hand. Have a sheet pan standing by to put the filled dumplings on.

Working with one dumpling wrapper at a time, place in a dumpling press and add a small spoonful of filling in the center of each wrapper. Wet the edges with water and press to seal. Alternatively, you can fill and pleat the edges. Repeat with the remaining dough and filling.

Cook the dumplings:

Heat a non-stick skillet over medium heat and add a small amount of vegetable oil, just enough to cover the bottom of the pan. Arrange the dumplings flat side down and cook for 2-3 minutes until lightly golden brown on the bottom.

Add about ¼ cup water to the skillet and cover immediately. Let steam for 5-6 minutes until the filling is cooked through and the water evaporates. Work in batches, do not over-fill the pan.

Serve:

Serve the hot dumplings on a platter with the Yuzu Ponzu dipping sauce on the side.



THE WORLD'S FINEST RICE VINEGAR™



Taste the Marukan Difference

Marukan rice vinegars are slow-brewed to perfection using only non-GMO verified rice. Add smooth-tasting zest and flavor to all of your favorite gluten-free foods.

Discover the delicious recipes of Marukan at [RICEVINEGAR.COM](https://www.ricevinegar.com)

