

### **Substitute Shio-Mirin**

When Sake is not available, a substitute to Shio-Mirin can be made as under. Again, this is not a very good substitute but can be used when no Mirin or Sake is available.

#### **Ingredients**

½ Cup white Wine  
¼ cup Rice Vinegar  
1 Tablespoon Sherry (If available)  
¼ cup white sugar  
2 tablespoons water

#### **Procedure**

Add water to the rice vinegar in a saucepan and gently warm, add the sugar till it dissolved. Ensure the mixture is not brought to a boil. Add the White Wine and Sherry and warm for 2 minutes again ensuring the mixture does not boil.

Cool before using in your recipes