



JAPAN TIGER CORPORATION OF U.S.A.

2730 Monterey Street, Suite 105 Torrance, CA 90503  
Phone: (310) 787-1985 Fax: (310) 787-1986

## SPICY MISO BEEF RICE

### Ingredients for miso beef rice: (9 servings)

- ❖ 2lb ground beef
- ❖ 1 head Iceberg lettuce
- ❖ 1 medium sweet onion
- ❖ 4 cloves Garlic
- ❖ Ginger
- ❖ 3-4 Tbsp Bean paste(Tobanjan)
- ❖ 5 cups \*\*\*cooked rice
- ❖ 1 Egg per person (Soft-poached)
- ❖ Green onion (garnish)
- ❖ Hot sauce\*(optional)



### Direction:

- ① In large mixing bowl, mix ground beef, chopped onion, garlic, ginger and bean paste. Add 4-6 oz of water for easier mixing.
- ② Select [Bake] key, set the time for 45 min, then press start.
- ③ Mean while, rinse iceberg lettuce and then thin slice them.
- ④ Make poached eggs; when 20min remain time appear on LCD, place eggs into hot water (the temperature around 140°F –158°F) . Leave eggs for 20min. Crack open an egg shell when you serve.
- ⑤ When LCD start to flash “0min”, open the lid and stir beef mix. Taste the beef mix and adjust hot spice for your preference. Caution! Food is extremely hot!
- ⑥ Place the rice in the center of plate; decorate with lettuce, spicy meat, poached egg, and green onion.
- ⑦ Here you go! Enjoy the spicy meat with egg and lettuce.

\*\*\* Cooked Rice= Cook white or brown rice prior time. Follow the rice package direction.