

Kabocha (Japanese Pumpkin)

1		Kabocha
2-3	C	Daishi
		Shoyu
		Brown sugar
		Mirin

Use peeler to remove one inch strips of skin from Kabocha (leaving one inch strips).
Open and seed pumpkin, then cut into one inch cubes.

Cover Kabocha in saucepan with Daishi, boil for five minutes.

Add a mixture of Shoyu, brown sugar, and mirin to saucepan, boil for five more minutes.
Do Not overcook - will become mushy.