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Vegan Fish Sauce Made with Dried Mushroom and Seaweed

(Updated: January 31, 2020)

Yield: 2 cups

Ingredients

4 cups water

¼ cup tamari

¼ ounce dried mushrooms like shiitakes or 8 ounces fresh mushrooms (cremini, shiitake, portobello)

1 4 x 8 inch sheet of dried kombu (seaweed) or wakame seaweed

4 garlic cloves, sliced

2 ½ tablespoons salt

**Optional additions- 1 fat shallot sliced, grilled (charred) onion, roasted garlic, black garlic, small splash rice wine, sherry, or rice vinegar.

Method

1. Bring all to a simmer in a medium pot, uncovered, over medium heat. Simmer until reduced by half. You should have about 2 cups of liquid.
2. If you have time, let this steep over night, or up to 24 hours, covered on the counter. Then strain and pour into jar. If liquid is less than 2 cups, add water to make it 2 cups. This will ensure the right amount of saltiness.
3. Store in the fridge and use as you would fish sauce.