

r/ r/Cooking • 4 yr. ago

miguel-elote



How to thin miso without too much liquid

TL;DR. How to get thick miso paste to a the consistency of pesto.

I'm really new to miso paste. I just discovered it a few months ago. Forgive me if this is a dumb question.

I make bacon for sale. I made some miso bacon where miso is a major part of the cure. It was delicious. I've posted about it in the bacon and charcuterie forums.

My issue is that my miso paste is very thick, like Play-Doh. That makes it really difficult to mix with salt, sugar, and other spices used in curing. I need to thin it down so I can easily spread it over pork belly.

I can't get it too watery, or the bacon won't cure properly (it's a dry cure). But I can't have it as thick as clay (as it is now), because it won't spread evenly. I guess the thickness of pesto, or jelly, or at most baslamic vinegar.

I hope this vague description helps you find a good suggestion for me. Thanks in advance for any help you can



Archived post. New comments cannot be posted and votes cannot be cast.

5

6

Share

RealTacoBell • Official • Promoted

...

a bite will calm ur nerves

Order Now

tacobell.com



Sort by: Best

Search Comments

listentovolume4 • 4y ago

Add a little bit of hot water a splash at a time as you whisk to break up the miso

6

...

ImmediateRoom8210 • 4y ago • Edited 4y ago

[Skip to main content](#)

r/

[Log In](#)<http://heathergnutrition.com/2018/02/roasted-miso-powder/>

6

**miguel-elote** OP • 4y ago

This is great! I didn't know you could dry miso into a powder. I'll try it tonight!

3

**BitterGlitterShitter** • 4y ago

You could probably just loosen it up with a stand or hand mixer. They would help evenly mix in the other ingredients too.

2

**thedhanjeeman** • 4y ago

If you specifically don't want to add water, thin it out with fat. Either something neutral like vegetable oil or something with flavor like sesame oil. Just go a tiny bit at a time and mix thoroughly between additions and you'll be able to control the consistency pretty easily.

2

**Sexy_Burger** • 4y ago

Dry it out or just stir in a little vegetable oil.

1

**r/fermentation** • 2 yr. ago

My miso has this thin layer of liquid on top, no mold. Do you all mix in regularly or leave it? It's not even a year yet but it has darken so much till it looks like red miso.

3 upvotes · 6 comments

**r/fermentation** • 4 yr. ago

Lot of liquid in my 15 days old miso. What should I do ?

4 upvotes · 8 comments

**r/Cooking** • 1 yr. ago

3 upvotes · 10 comments

PROMOTED

...



r/ r/Cooking • 8 mo. ago

Unusual ways to use miso?

39 upvotes · 86 comments

r/ r/Cooking • 7 mo. ago

Uses for miso in non-Asian cooking?

110 upvotes · 180 comments

r/ r/fermentation • 5 mo. ago

Simple Miso Recipe



184 upvotes · 18 comments

r/ r/Cooking • 7 mo. ago

What ELSE to make with chicken wings?

16 upvotes · 63 comments

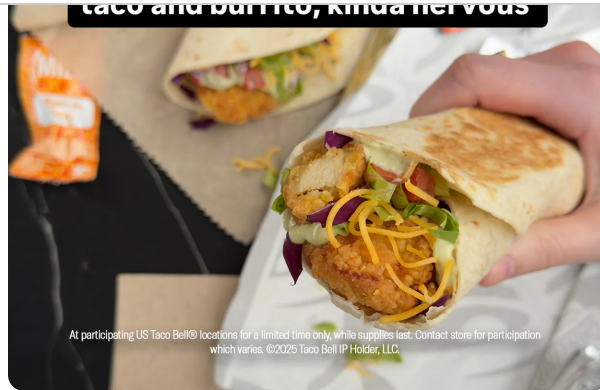
r/ r/Cooking • 8 mo. ago

What's one simple trick that made cooking less stressful for you?

1.1K upvotes · 508 comments

PROMOTED

...

[Skip to main content](#)[Log In](#)

r/Cooking • 3 mo. ago

Soups that aren't overly complicated or expensive to make?

294 upvotes · 640 comments

r/Cooking • 9 mo. ago

Soup ideas that are not tomato-based or dairy-based

631 upvotes · 1.3K comments

r/Cooking • 3 mo. ago

Suggestions for easy food for a lot of people

17 upvotes · 49 comments

r/Dumplings • 4 yr. ago

Anyone have any tips for fixing a wet dumpling filling?

23 upvotes · 5 comments

r/AskBaking • 4 yr. ago

Made some doughnuts. What can I reuse the oil for?

54 upvotes · 17 comments

r/Cooking • 17 days ago

How can I learn how to ACTUALLY cook?

64 upvotes · 90 comments

r/Cooking • 15 days ago

What are some dishes you routinely screw up and then turn into something else similar

43 upvotes · 25 comments

[Skip to main content](#)[Log In](#)

7 upvotes · 36 comments



r/fermentation • 4 yr. ago

Blending hot sauce, type of blender?

1 upvote · 11 comments



r/NoStupidQuestions • 4 yr. ago

Can you really microwave an uncooked russet potato to make a baked potato?

5 upvotes · 16 comments



r/AskBaking • 4 yr. ago

Help! Forgot to add salt to my ice cream custard.

1 upvote · 3 comments



r/AskCulinary • 4 yr. ago

How do I use whole cloves for a pie filling?

8 upvotes · 21 comments



r/Cooking • 2 mo. ago

update on needing soup recipes

51 upvotes · 6 comments



r/Cooking • 3 mo. ago

Cook more soups!

41 upvotes · 13 comments



r/Cooking • 4 mo. ago

What to cook when you don't feel like cooking

106 upvotes · 33 comments



r/AskCulinary • 4 yr. ago

Ideas on how to convert Chili into a Coney-Esque Sauce?

10 upvotes · 24 comments



Log In



1 upvote · 8 comments

Related discussions

Best Miso Soup Recipe

Best Clear Slime Recipe

Best Slime Recipes

TOP POSTS

 Reddit

reReddit: Top posts of October 8, 2021

 Reddit

reReddit: Top posts of October 2021

; reReddit: Top posts of 2021