

Muramoto's Miso Marinated Cream Cheese

8 oz. Cream Cheese
1 Cup White Miso
3/4 Cup Granulated Sugar
1/4 Cup Mirin (Sweet Cooking Sake)
Cheesecloth

Make a pasty marinade with the miso, sugar and mirin.
Cut cream cheese in 1/2-in. thick slabs.
In a plastic or glass container, place half of the marinade in the bottom.
Place cheesecloth over marinade, enough to cover the liquid.
The cream cheese should not directly touch the marinade.

Layer :
1) marinade
2) cheesecloth
3) cream cheese
4) cheesecloth
Repeat as necessary.

Age for 3-10 days.
Serve with your favorite bread or cracker.
As an option, serve with fresh vegetables.
For mirin and miso, check the Asian Food Market, Oriental Shop, or your favorite market that sells Asian foods.