The traditional way of making miso has been in use in the mountains of Western North Carolina since 1979, when the first Miso Master® Organic Miso made its appearance after a year of intensive study with one of the few remaining traditional miso makers in Japan. Using domestically grown organic beans and grains, hand-crafted organic koji, Blue Ridge Mountain well water, and traditional sun-dried sea salt, Miso Master® continues to use those authentic techniques to create the finest quality miso.

Technique: How to make miso soup

**Step 1.**
Place 1-2 tablespoons of miso paste in a bowl or large mug.

**Step 2.**
Add hot, but not boiling, water to the miso paste.

**Step 3.**
Blend the miso paste into the water until fully dissolved. You may add a few chopped scallions or greens to taste.