



Start by Quick Pickling

One of the easiest and trendiest ways to use rice vinegar? Quick pickling. It's a no-fuss, flavor-packed way to add a tangy crunch to just about anything—and the best part? You don't need to wait days to enjoy it. Whether you're piling them onto tacos, or bringing a jar to your next cook-out, pickled foods add that perfect balance of sweet, salty, and acidic goodness. Our favorite way to enjoy? **Pickled Vegetables**. Let them soak up the zesty flavors, and you'll have the ultimate topping for everything from hot dogs to grain bowls.

- Add your favorite veggies like cucumbers, carrots, red onions, or radishes to a mason jar
- Fill up the mason jar with **Marukan Seasoned Gourmet Rice Vinegar**
- Let sit at room temperature for at least 10 minutes
- Shake every few minutes
- Enjoy for up to two weeks!

Create the best Condiments and Sauces

Another delicious way to use Marukan Rice Vinegar? In homemade condiments and sauces. One of our favorite recipes is a tangy, creamy **Smash Burger Sauce**. With a perfect balance of creamy richness and a kick of tang, this sauce is the secret to adding that bold, flavorful punch to every bite. The acidity brings a refreshing brightness that cuts through the richness of a burger, making it even more satisfying. It's easy to make, ready in minutes, and you'll want to use it on everything. Just whisk together and stir until combined:

- ¼ cup mayonnaise or egg-free mayonnaise
- 2 tablespoons **Marukan Genuine Brewed Rice Vinegar**
- ¼ cup ketchup
- Dijon mustard, to taste
- ½ teaspoon garlic powder
- Kosher or fine sea salt and pepper to taste

Dress any dish with Yummy Dressings

Want another fun way to use Marukan Rice Vinegar? **Homemade Dressings**. With Marukan Rice Vinegar, it's easy to create a fresh, flavorful dressing in minutes. Start with the following basic recipe:

- ½ cup of olive oil
- ¾ cup of **Marukan Seasoned Gourmet Rice Vinegar**
- Salt and Pepper to taste

From there, just add a few extra ingredients to craft a Sweet and Tangy Vinaigrette, Honey Dijon Vinaigrette or fancy Kalamata Dressing. These delicious dressings add the perfect boost of brightness and balance to salads, roasted veggies, grain bowls, and more. Find these simple salad dressings under Recipes on **RiceVinegar.com**.

From quick pickling to mocktails to crave-worthy condiments and vibrant dressings, Marukan Vinegar is the hot ingredient chefs, foodies, and home cooks can't get enough of. It's an essential in the kitchen, adding the perfect balance of acidity to elevate flavors in ways that feel both effortless and gourmet. Crafted with time-honored techniques and the finest ingredients, Marukan Rice Vinegar brings a rich yet mellow depth that enhances everything from everyday meals to restaurant-worthy creations. Plus, it's naturally gluten-free, non-GMO, vegan-certified, kosher, and fat-free, making it a must-have for clean, flavorful cooking. Head to **RiceVinegar.com** to explore an array of chef-approved recipes and see why this centuries-old tradition is now the ultimate modern must-have! GFM