

# Home Style Japanese Dashi Stock

Yield: 400 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-dashi-stock-recipe>

## Ingredients:

- 2 1/8 cups water
- 2 inches konbu x 5cm, 2" strip of, dried kelp
- 5 tablespoons katsuobushi dried bonito flakes