

Ingredient Substitutions by Cuisine

Kitchen

What to use when an ingredient is unavailable, and what it costs.

Honest about how close each substitution actually gets.

Missing	Use	How close
Fish sauce	Soy + a little anchovy	Reasonable
Mirin	Sake + sugar	Very close
Galangal	Ginger	Different, but works
Kaffir lime leaf	Lime zest	Distant
Tamarind	Lime + brown sugar	Reasonable
Gochujang	Miso + chilli + sugar	Reasonable
Sumac	Lemon zest + salt	Reasonable
Saffron	Turmeric	Colour only, not flavour

Turmeric for saffron is a colour substitution, not a flavour one. Nothing tastes like saffron except saffron.