

Japanese Miso Ramen Recipe

Serves 6

INGREDIENTS

- 1 package fresh Japanese ramen noodles (2 lbs)
- 3 lbs pork neck bones plus 1 tablespoon salt for cleaning
- 4 liters water for stock
- 2 tablespoons sesame oil
- 1 tablespoon minced garlic
- 1 tablespoon minced ginger
- 2 tablespoons minced shallots
- 6 whole scallions
- 10 large whole Shiitake mushrooms (about 0.5 lbs)
- 2 tablespoons granulated white sugar
- 1 tablespoon sake or Shaoxing cooking wine
- 1/2 cup miso paste
- 1 tablespoon chili bean sauce (Toban Djan)
- 3 tablespoons soy sauce
- 3 tablespoons chicken bouillon powder

Ramen Toppings

- 6 soft boiled eggs
- Small sheets of roasted seaweed (nori)
- 3 green onions (slice thinly)
- Shiitake mushrooms from stock (slice thinly)
- White or black pepper
- BBQ pork (Xa Xiu)
- 1 15-oz can whole corn kernels (sauteed or microwaved with 2 tablespoons unsalted butter)
- Roasted nori (seaweed)

INSTRUCTIONS

1. Clean the pork bones thoroughly before cooking: In a large stock pot, add pork bones and 1 tablespoon salt. Fill it up with water and heat on high. Wait for the water to come to a rolling boil then cook for about 5 minutes. Place a colander in the sink and drain the bones into the colander. Rinse the bones clean with cold water.
2. Clean the stock pot and return to stove. Add sesame oil and heat on medium high heat. Then add minced garlic, ginger and shallots. Saute until fragrant (about 1 minute).
3. To the pot, add cleaned pork bones, water (4 liters), scallions, and Shitake mushrooms. Simmer on medium low heat for about one and a half hours.
4. Remove all solids from stock (bones, shiitake mushrooms, scallions, etc). Don't waste the bones or shitake mushrooms! Reserve them for ramen toppings.
5. Season stock with sugar, sake/cooking wine, miso paste, chili bean sauce, soy sauce and pork/chicken stock powder.
6. Prepare the noodles per package instructions.
7. When ready to serve, add noodles to bowl, add soup, and toppings.