

# Homemade Ramen

## **FOR THE BROTH:**

2 pounds chicken wings  
10 scallions — trimmed and washed  
2 large carrots — trimmed and washed  
8 shiitake mushrooms  
1 - 2 inch piece ginger — washed and sliced (no need to peel)  
1 whole head of garlic — sliced in half horizontally (no need to peel)  
10 to 12 cups water  
1/4 cup soy sauce  
Extra soy sauce and Mirin sauce to finish (read recipe)  
Salt

Heat oven to 425F (218 C).

Place the wings in an oven proof pot or a roasting pan. Lightly salt them (not too much because we are going to use soy sauce). Roast the wings for about 30 minutes.

Remove pan from oven and add scallions and carrots. Return to the oven for another 20 to 25 minutes.

Remove the pot from the oven and add two cups of water. Scrape the brown bits from the bottom of the pan. Add the mushrooms, ginger and garlic. Add the remaining water and the soy sauce.

Simmer the broth for about three hours. You can add more water if it is drying too much.

Strain the broth once it is done. Squeeze the mushrooms well as they are full of liquid. You can shred the meat off the wings and make chicken salad or tacos if you like. The mushrooms will be rubbery but can be sliced and used in scrambled eggs. Discard everything else.

Place the broth in a closed container and cool it down. Refrigerate over night.

The following day, carefully skim off the congealed fat from the top. Transfer the skimmed broth into a pot and start heating. Add the 2 tablespoons of soy sauce and 1 tablespoon of Mirin per every 4 cups of broth. Taste for salt and adjust if necessary.

## **FOR THE EGGS:**

4 eggs  
1/4 cup Mirin

1/4 cup soy sauce

Bring a small pan on water to a boil. Gently add the eggs and boil for six minutes.

Transfer eggs to a bowl with ice water. Peel.

Prop a zip-able bag in a bowl and add Mirin and soy sauce. Place the peeled eggs into the sauce. Seal the bag and refrigerate overnight.

### **FOR THE NOODLES:**

Cook 5 oz. of curly Japanese noodles or Chuka Soba for every two bowls of Ramen, in a pot of boiling water for 3 minutes. Drain the noodles and wash with cold water. Set aside.

If you cannot find these go ahead and use the noodles that come in the instant Ramen packets.

### **OPTIONAL TOPPINGS:**

Nori  
Chopped scallions  
Bamboo shoots  
Sliced chicken  
Chazu  
Sliced Beef  
Sesame oil

### **ASSEMBLE YOUR SOUP:**

Place noodles inside a deep bowl. Add the broth.

Slice the eggs in half. Place on top and add any of the toppings that you are using.