

Miso Ramen Soup

Ingredients

2 clv Garlic (minced)	1 Ginger (grated, 1-inch piece)
1 Shallot (minced)	1 T White Sesame Seeds (toasted)
1 T Sesame Oil	1/4 lb Ground Pork
1 t Spicy Bean Paste	3 T Miso Paste
1 T Sugar	1 T Sake
4 c Chicken Broth	1 t Salt
1/4 t White Pepper	12 oz Ramen Noodles
1 Green Onion (sliced)	4 oz Bean Sprouts (blanched)
1 Seaweed Sheet (cut into	quarters)

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Instructions

1. Using a mortar and pestle grind sesame seeds, leaving some whole. Set aside.
2. In a medium pot heat sesame oil over medium-low heat and add the garlic, ginger, and shallot. With a spatula, stir-fry until fragrant. Add the meat and increase heat to medium. Cook until the meat is no longer pink.
3. Add the spicy bean paste and miso, quickly mix with the meat. Add the sesame seeds and sugar then mix well. Add sake and chicken broth then bring to a simmer. Taste the broth to see if it needs additional salt and/or white pepper. Cover the soup and keep on low while you make ramen.
4. Cook ramen in a separate pot according to package directions. Immediately divide into 4 bowls, top with green onions, bean sprouts, seaweed, and anything else.