

Yakamein

Ingredients

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| 1 1/2 lb Chuck Roast (cut into 1/2 | inch strips) |
| 2 T Vegetable Oil | 1/2 lb Shrimp (peeled and deveined) |
| 6 Eggs | 8 oz Spaghetti |
| 1/2 c Green Onions | 6 t Creole Seasoning |
| 2 T Soy Sauce (plus 1 teaspoon) | 8 c Beef Broth |
| 1 T Worcestershire Sauce | 1 t Onion Powder |
| 1 t Garlic Powder | 1 t Dried Oregano |
| 1 t Dried Thyme | 1 t Paprika |
| 1/4 t Cayenne | 1/2 t Black Pepper |

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Instructions

1. In a bowl add beef, 2 teaspoons Creole seasoning and 1 tablespoon soy sauce, mix well and marinate for at least 30 minutes.
2. Heat oil in a large Dutch oven over medium high heat. Add beef strips and sear on both sides until browned. Do not overcrowd, cook in batches if necessary.
3. Add in beef broth, 1 tablespoon Creole seasoning, 1 tablespoon soy sauce, Worcestershire sauce, onion powder, garlic powder, oregano, thyme, paprika, pepper and cayenne. Stir well and bring to a boil. Reduce heat to medium low and simmer, uncovered, until beef is melt in your mouth tender, about 1-1 1/2 hours. Stir occasionally.
4. While soup is cooking, in another medium pot cook eggs until hard boiled. Using the same pot cook spaghetti noodles according to directions on package. Rinse well and drain.
5. Once beef is getting tender, taste and adjust for seasoning. In a small bowl add shrimp, 1 teaspoon Creole seasoning and 1 teaspoon soy sauce, mix well to marinate the shrimp. When beef is fully tender, add the shrimp to the pot and cook five minutes.

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6. In a large bowl, add desired amount of cooked noodles. Top with beef and shrimp. Ladle in broth. Garnish with halved eggs and chopped scallions. If desired, add in a splash of hot sauce.