

Tan Tan Ramen

Ingredients

1 lb Ground Pork	2 T Mirin
2 T Ginger (grated)	2 T Vegetable Oil
2 T Chili Bean Paste	4 clv Garlic (minced)
1/4 c Soy Sauce	2 T Tahini
2 T Peanut Butter (smooth)	2 t Rice Vinegar
1 t Sugar	1/2 T Chili Oil
4 c Chicken Broth	4 c Soy Milk (unsweetened)
1 Yu Choy (bunch)	20 oz Ramen Noodles
4 Green Onions (chopped)	

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Instructions

1. Combine the ground pork with the mirin and minced ginger. Set aside for 15 minutes to marinate.
2. Meanwhile, in a medium bowl, whisk together the soy sauce, tahini, peanut butter, rice vinegar, sugar, and chili oil until smooth. Set aside.
3. Combine the chicken stock and soy milk in a pot, and bring to a simmer. Cover to keep warm. Also bring a large pot of water to a boil.
4. Heat a wok over medium high heat until it begins to smoke. Add oil and the pork. Brown the pork until the bits of ground meat are crispy. Add the spicy bean sauce and minced garlic, and cook for another minute. Turn off the heat and set aside.
5. To the pot of boiling water, add the yu choy and blanch for 1 minute. Remove from the water, drain, and set aside.
6. Bring the water to a rolling boil again, and add the noodles, cooking them according to package directions until they're just cooked through and still chewy.
7. Add a quarter of the mixture from the bowl to each bowl, followed by the hot simmering stock/milk mixture. Stir to combine. Divide the cooked noodles between the bowls, and top with the cooked pork, yu choy, and green onions.