

Army Stew

Ingredients

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| 4 c Chicken Broth | 2 c Water |
| 1 t Dashi Granules | 1/2 c Kimchee |
| 8 Korean Sausages (small) | 1/2 Spam (canned, sliced) |
| 3 Green Onions (sliced) | 14 oz Tofu (firm, sliced) |
| 3 American Cheese Slices | 2 Ramen Noodle (packet sliced) and separated into small bundles) |
| 6 Shitake Mushrooms (soaked, | 8 clv Garlic (minced) |
| 1 Enoki Mushrooms (packet, end cut | 2 T Gochugaru |
| 1/2 c Rice Cakes | 1 1/2 T Fish Sauce |
| 1 1/2 T Gochujang | 1/2 T Black Pepper |
| 1 T Soy Sauce | |
| 1 T Sugar | |
| 6 Eggs (hard boiled) | |

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Instructions

1. In a bowl mix garlic, gochujang, gochugaru, soy sauce, fish sauce, sugar, and black pepper and set aside. If the sauce isn't fully used, it can last in the fridge for 3 days.
2. In a dutch oven, start with kimchi and layer sausages, mushrooms, spam, rice cakes, eggs, and firm tofu. Top with the sauce mixture and pour chicken broth, water, and dashi granules over the toppings. Turn the heat up to medium-high and bring it to a simmer.
3. Once it is simmering, mix the sauce into the broth. Add the instant noodles, American cheese, and green onion. Serve once the noodle is fully cooked, or serve on a portable stove while adding more toppings/carbs.