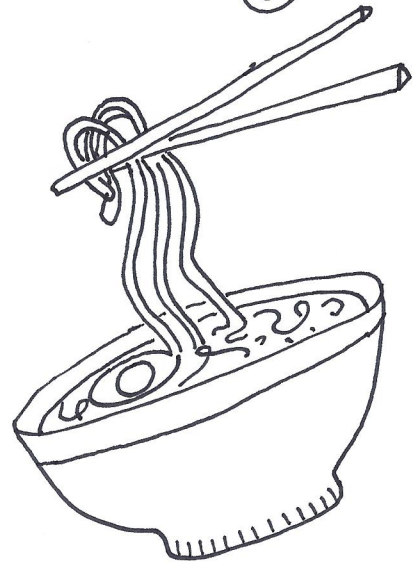


# Udon Noodle Soup

## ① MAKE THE BROTH

• Chop the following vegetables into small pieces:

- ▷ 3 CARROTS
- ▷ 2 LEAVES NAPA CABBAGE
- ▷ 1 SMALL LEEK
- ▷ 4 SCALLIONS
- ▷ 3 CLOVES GARLIC
- ▷ 1/2 INCH GINGER
- ▷ 4 WHOLE DRIED SHIITAKE MUSHROOMS



- Combine the chopped vegetables and ▷ 10 CUPS WATER in a medium pot. Heat over high heat to bring to a simmer, then reduce heat to simmer for 15 to 20 minutes.
- Add ▷ 4 2-INCH PIECES KOMBU. Keep at a bare simmer for 5 minutes.
- Strain out the vegetables and kombu. Save the mushrooms to slice as a topping.
- Stir in:
  - ▷ 1/4 CUP PLUS 2 TABLESPOONS SOY SAUCE
  - ▷ 2 TABLESPOONS PLUS 1 TEASPOON MIRIN
- Taste and adjust seasonings.

## ② COOK THE NOODLES

- In a large pot of boiling water, cook 20 OZ. FRESH UDON NOODLES for about 3 minutes, or until done. (or 8 oz. dried udon noodles or spaghetti.)

## ③ PREPARE THE TOPPINGS

- Slice or julienne SCALLIONS, CARROTS, SUGAR SNAP PEAS, or other vegetables.
- Roast, sauté, or fry BROCCOLI or other vegetables.
- Soft-boil EGGS, marinate TOFU, or prepare any other topping you would like.

## ④ PUT IT ALL TOGETHER AND ENJOY!