

Easy Miso Ramen

For this recipe, you don't have to master noodle-making like Hiro, you can buy ramen or Chinese egg noodles at the grocery store. Plus, the broth is fast and simple to make using store-bought stock and miso paste.

Prep Time: 10 minutes (does not include making toppings)

Cook Time: 15 minutes • **Makes:** 4 servings

Ingredients

- 2 tablespoons sesame oil
- 3 cloves (1 tablespoon) garlic, peeled and minced
- 1-1/2 teaspoons fresh ginger, peeled and grated
- 1/4 cup chopped shallots
- 10 cups low-sodium chicken or vegetable stock
- 1/3 cup white miso
- 2 tablespoons sugar
- 2 tablespoons soy sauce (preferably Japanese shoyu)
- 2 teaspoons fine sea salt
- 1/2 teaspoon ground white or black pepper
- 8 to 10 ounces dried ramen or thin Chinese egg noodles
- 2 tablespoons mirin or dry sherry, optional

Suggested Toppings

- Chashu or barbecued pork, store-bought or homemade
- Pickled cucumbers or radishes
- Hard-boiled eggs, halved
- Buttered corn kernels
- Toasted nori (seaweed)
- Cooked vegetables like carrots, spinach, and bean sprouts
- Chopped green onions (scallions) and extra sesame oil, for serving

Directions

1. To make the broth, heat the two tablespoons of sesame oil in a large pot over medium heat until shimmering hot. Fry the garlic, ginger, and shallots for about thirty seconds (They should be browning a little and smelling great!) Pour in the stock, cover with a lid, and bring to a boil.
2. While waiting for the stock to boil, stir together the miso, sugar, and mirin or dry sherry (if using) in a small bowl. When the stock boils, adjust the heat until the broth is simmering (bubbling gently). Carefully ladle about half a cup of stock into the bowl and whisk. Pour the miso-stock mixture into the pot, followed by the soy sauce, salt, and pepper, and stir. Taste and adjust seasonings as needed. Keep the broth simmering while you cook the noodles.
3. To cook the noodles, bring a large pot of unsalted water to a boil. Add the noodles and cook according to the package instructions, stirring to loosen and unravel them. Hiro likes to cook his noodles until al dente (firm to the bite), about thirty to fifteen seconds earlier than the suggested time.
4. To serve, drain the noodles and then divide them among four large bowls. Pour 1 to 1-1/2 cups broth into the bowls and add your choice of toppings. Serve ramen with green onions and sesame oil in little dishes on the side for people to add to their bowls if they wish.