



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **Momofuku Ramen Broth** - slightly adapted from David Chang – Momofuku Cookbook Makes 5 quarts

Two 3X6 inch pieces of konbu (dried kelp, find this at Asian markets)  
6 quarts of water  
2 cups dried shiitakes, rinsed well *I used a mixture of wild mushrooms*  
4 lbs free-range chicken, either a whole bird or legs - *I used whole birds*  
2 ½ lbs pork neck bones - *I used pork steaks with lots of bones*  
1 pound smoky bacon  
1 bunch scallions  
1 medium onion, cut in half  
2 large carrots, peeled and roughly chopped

### **THE STEPS:**

- Rinse the konbu under running water.
- Place rinsed kelp and water in an 8-quart stockpot.
- Bring the water to a simmer over high heat then turn the heat off.
- Let steep for 10 minutes.
- Remove the konbu from the pot and discard.
- Add the dried mushrooms.
- Turn the heat back up to high and bring the water to a boil, then turn the heat down so the liquid simmers gently for 30 minutes.
- Heat the oven to 400°F.
- Remove the mushrooms from the pot with a slotted spoon and discard. *After steeping for 30 minutes, the taste is gone.*
- Add the chicken to the pot.
- Keep the liquid at a gentle simmer - *I was constantly adjusting the heat.*
- Skim away any froth, foam, or fat that rises to the surface of the broth while the chicken is simmering.
- Replenish the water as necessary to keep the chicken covered. *This is where I strayed from the original recipe...*
- While the chicken is simmering, put the pork bones on a baking sheet and place in the oven to brown for 1 hour - turn them over after about 30 minutes to ensure even browning.
- Add the roasted bones to the broth, along with the bacon.
- Add the scallions, onion and carrots to the pot.
- Adjust the heat to keep the broth at a steady simmer
- Continue to skim the scum and replenish the water as needed.
- After 45 minutes, remove the bacon and discard it.
- Gently simmer the broth for 6 hours.
- Stop adding water to replenish the pot after hour 5.
- Remove and discard the spent bones and vegetables.
- Pass the broth through a strainer lined with cheesecloth.
- Finish the broth by seasoning it to taste with: 3 tablespoons of combined kosher salt, soy sauce and mirin, per quart.

**THE LOVE:** . Make the entire recipe. *It's a lot of work for a little bit of broth!* It will keep in the fridge for several days and in the freezer for two months. Make sure you taste it for seasoning. Add enough seasoning until you get it right. It should be very seasoned, almost too salty.