

PORK RAMEN

<https://lustron.home.blog/2021/02/11/pork-ramen/>

WHAT YOU NEED

- Pork stock (homemade or store bought)
 - Pork Bones
 - Water
- Pork Chops
- 2 Beef Bouillon
- 1-2 tsp MSG
- 1 Onion, Sliced
- 1 Clove Garlic, Minced
- 1 Can Sliced Mushrooms
- 1/4 cup Soy Sauce
- 1/4 cup Worcestershire sauce
- 1 Tbsp Ginger Paste
- 12 Oz Pasta
- Dried Red Pepper
- Diced Chives
- Dried Parsley
- Sesame Oil
- Fish Sauce

DIRECTIONS

- If using store bought stock, skip to step 2.
To make pork stock, Add bones to a pot and cover bones with water bring to a boil and simmer for 20 minutes to remove impurities. Strain off the water and just cover the bones

with water and simmer for 4 hours covered. Reserve the broth and discard the bones. Save any meat that may have stuck to the bones and add to the broth. Store in fridge covered or use immediately.

- Begin by cooking the pork chops in a large skillet. Cook 3 minutes per side, remove from pan, and cut into strips to top the ramen. Fill a large sauce pan 3/4 with water. Place over medium high heat to boil. Add the broth to the hot skillet, and add in

the onion, garlic, and optional beef bouillon and MSG. Once simmering, add mushrooms, soy sauce, Worcestershire sauce, and ginger. Taste, then season as needed. Once the water is boiling, cook pasta as directed on package. Strain.

- Plate the ramen by making a nest of noodles. Top with onions and mushrooms and place a cut pork chop over the top. Cover with broth. Finally, sprinkle each bowl with pepper flakes, chives, and parsley, then drizzle with sesame oil and fish sauce.