

店 MISE

SU UDON

Servings: 2

Preparation Time: 15 minutes



Ingredients

For the Udon:

6.3 oz or approx. ½ pkg

2 green onions, finely sliced

For the Broth:

1 Hayashi-Kyuemon-Shoten
dashi packet

1 tablespoon mirin

1 tsp sugar

1 ½ tablespoon soy sauce

Pinch of Salt

Directions

- Finely chop green onions and set aside to serve.

Noodles

- Fill a large pot with water and bring to a rapid boil.
- Add 6.3 oz. (approx half of the package) udon noodles and stir to prevent noodles from sticking to each other.
- Take care not to let the water boil over, cook the noodles for 8 minutes.
- Drain and thoroughly rinse noodles under cold running water to remove excess starch.
- Set drained noodles aside.
- Using the same pot, boil more fresh water.
- Set boiled water aside to re-warm the cooked noodles just before serving.

Broth

- Place 2 ½ cups of cold water in a small saucepan.
- Add 1 Hayashi-Kyuemon-Shoten dashi pack to the water and set burner to med-high.
- As the water comes to a boil, remove dashi pack to avoid impa bitter flavors.
- Add mirin, sugar, soy sacue, and a pinch of salt to the broth.
- Bring mixture back to a gentle boil and maintain low simmer until ready to serve.

Serving

- Place cooked, drained noodles into the reserved pot with hot water and stir to rewarm for 1 minute. Do not reboil.
- Strain and shake off water, then divide noodles into 2 bowls.
- Into each bowl, pour 1 ¼ cups of hot broth over noodles.
- Top with finely sliced green onions. Mushrooms, a soft-boiled egg, and other toppings of your choice may also be added.

Optional: sprinkle shichimi togarashi (Japanese pepper condiment) to taste.

