

The Corput Family Spicy Beef Ramen



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Egg Farmers of Ontario

The Corput Family Spicy Beef Ramen

Servings: 4
Prep Time: 35 minutes
Cook Time: 3 hours

Ingredients:

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|---|---|
| ½ cup (125 mL) sodium-reduced tamari or soy sauce | 1 cup (250 mL) sliced crimini mushrooms |
| ¼ cup (60 mL) hoisin sauce | 3 small carrots, sliced |
| ¼ cup (60 mL) rice vinegar | 1 cup (250 mL) sugar peas, trimmed |
| 1 single spice mix | 3 cups (750 mL) cooked ramen noodles |
| 1 carton (900 mL) no salt added beef broth | 4 soft-cooked eggs, peeled and halved |
| 250 g braising beef bone-in short ribs | 1 red Thai chili, thinly sliced |
| ¼ tsp (1 mL) each salt and pepper | 3 green onions, sliced |
| 2 tsp (10 mL) unsalted butter | |

Directions:

Preheat oven to 300°F (150°C).

In a small bowl whisk together soy sauce, hoisin sauce, rice vinegar, contents of single spice mix and 2 cups (500 mL) of beef broth.

Cut excess fat off of beef and cut into 2-inch (5 cm) pieces, saving the bones. Season beef with salt and pepper. In a 10-inch (25 cm) ovenproof skillet over medium-high heat, sear beef on all sides until brown, about 6 minutes. Remove from heat and pour hoisin mixture over beef and add bones back into skillet.

Place skillet in oven and cook for 2 hours and 30 minutes. Remove beef from skillet and discard bones. With two forks, shred beef and set aside. Strain broth into large glass measure and skim any excess fat off the top.

Return skillet to medium-high heat, melt butter and stir in mushrooms. Cook for 3 minutes until mushrooms are tender. Return beef and strained broth to skillet and simmer on low until ready to serve.

In a medium saucepan, bring remaining broth to a boil. Blanch carrots and peas, about 2 minutes; drain and set aside. Add hot broth to skillet.

To assemble bowls divide noodles, vegetables and beef between 4 bowls and pour hot broth over top. Top with eggs, sliced chili and green onions.

Single Spice Mix:

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|---------------|---------------|
| 2 tsp (10 mL) | garlic powder |
| 1 tsp (5 mL) | ground ginger |
| ¼ tsp (1 mL) | chili flakes |

Combine spices in small bowl, stir until blended.



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