



Homemade Ramen Broth



Ingredients:

- 2 Tbs. vegetable oil
- 2 lemongrass stalks, thinly sliced
- 4 green onions, white and light green portions, thinly sliced
- 6 garlic cloves, minced
- 2 jalapeño chiles, thinly sliced
- 8 cups chicken broth
- ¼ cup mirin
- ¼ cup soy sauce
- ¼ cup white or yellow miso paste
- 2 pieces dried kombu

Method:

1. In a large pot over medium-high heat, warm the oil. Add the lemongrass, green onions, garlic and jalapeño and cook until fragrant, about 4 minutes.
2. Stir in the broth, mirin, soy sauce, and miso until combined and bring to a simmer.
3. Add the kombu and continue to simmer until the flavors deepen, about 15 minutes.
4. Strain and discard the solids before using the broth as directed in your recipe.