

# HAM RAMEN WITH PORK BROTH, SHIITAKES, SOFT BOILED EGG AND NOODLES

*Yield: 12 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Pork broth</i>	
Vegetable oil	2 Tbsp.
Onions, peeled and diced	1 ea.
Ginger, sliced	¼ cup
Garlic, crushed	8 cloves
Smithfield pork ribs with meat	2 lbs.
Smithfield pork scraps	½ lb.
Smithfield Boneless Ham, diced	1 cup
Leek, sliced	1 ea.
Scallions, chopped	4 ea.
Mushrooms, sliced	5 ea.
Star anise	5 ea.
Chile de Arbol, stemmed	3 ea.
Chicken stock	8 cups
<i>For the ramen</i>	
Miso paste	2 Tbsp.
Pork broth (recipe above)	2 qt.
Ramen noodles, fresh or dried	1 pkg.
Smithfield Boneless Ham, sliced into julienne strips	1 lb.
Vegetable oil	2 tsp.
<i>Garnish</i>	
Egg, soft boiled	6 ea.
Shiitakes mushrooms, sautéed	½ lb.
Fresh spinach leaves	as needed
Green onion, cut thin on bias	as needed
Sesame oil, toasted	as needed
Lime juice	1 tsp.
Togarashi	as needed
Hot chili oil	as needed
Seasoned rice vinegar	as needed
Furikake rice seasoning	as needed

## Method

1. *For the broth:* In large stockpot or rondeau, over high heat add vegetable oil and heat to lightly smoking. Add onions, ginger, and garlic, and cook, tossing as needed until deeply charred on most sides. Add rib bones, pork scraps, and mix well to combine. Continue cooking until you have a nice color on the pork. Add the diced ham and cook until nicely browned. Add leeks, scallions, mushrooms, star anise, chiles, and top with chicken stock.
2. Bring to a boil over high heat, skimming off any foam as needed. Reduce heat to low and bring to a simmer. Continue cooking until broth is slightly viscous, approximately 6 to 8 hours (topping with water as necessary to keep bones submerged at all times). Once broth is ready, strain out all solids and cook over medium heat until reduced to approximately 2 quarts.
3. Strain through a fine-mesh strainer. If you prefer, you can strain again through a chinois or a fine-mesh strainer lined with several layers of cheesecloth. Skim fat from top with a ladle and discard.
4. In a clean large pot, add pork broth and miso, mix to combine, bring to a boil, then turn off the heat.
5. Slice the ham into julienne strips, roast on a sheet pan at 350 degree for 12 minutes. Set aside.
6. *For Service:* In a large pot, bring 6 quarts of water to a boil. Add the ramen noodles to the boiling water and cook according to instructions. When cooked, immediately remove noodles and equally divide them into four large soup bowls.
7. Add a few shiitake mushrooms, ½ a soft-boiled egg, a handful of baby spinach leaves, some scallions, sesame oil, togarashi, lime juice, chili oil, rice vinegar, and furikake on top of noodles. Cover each bowl with one fourth of the broth.
8. Add the roasted ham strips to each bowl and serve.