

COOKING WITH CHEF TOM BASORE

September 11, 2017

RAMEN!

CURRIED RAMEN

Ingredients:

1 pk. Ramen noodles	½ c. vegetable oil
2 c. stock (from cooking noodles)	¼ c. curry powder
½ c. diced onion	½ tsp. cinnamon
1 clove minced garlic	½ tsp. cumin
1 potato, small diced	2 T. minced cilantro
1 carrot, small diced	Salt & Pepper

Cook Ramen noodles according to directions in chicken/vegetable/beef stock (use the flavor packet provided or make your own stock). Do not overcook. Stop a little short, so the noodles have some texture. Remove noodles from stock (save stock), and place in a strainer. Run cold water over them to stop the cooking.

Place oil in skillet, and heat. Add onion and garlic; sauté until onion is softened. Add curry powder, cinnamon, and cumin; stir. Add potatoes and carrots; sauté for a few minutes. Add enough stock to just cover the vegetables; simmer for 5 minutes. When potatoes are softened, add noodles, and toss with veggies. Garnish with cilantro.

COMFORTING CHICKEN NOODLE

Ingredients:

1 pk. Ramen noodle	½ c. diced celery
3 c. chicken stock	½ c. diced carrot
2 T. vegetable oil	2 pc. fried, canned or rotisserie chicken, deboned
½ c. diced onion	1 tsp. poultry seasoning

Place oil in 2 quart pan; heat. Add onion, celery, and carrot. Sauté on medium heat until softened. Add chicken stock and poultry seasoning; heat until just boiling. Reduce heat, and add noodles. Cook for four minutes until noodles are almost done. Add picked chicken. Serve.

BEEF VEGGIE

Ingredients:

1 pk. Ramen noodles	2 T. vegetable oil
4 c. beef stock	½ c. diced onion
1 tsp. Siracha pepper sauce	1 bag frozen mixed veggies (ie: stir fry blend)
1 T. soy cause	8 oz. steak (any style), cut into bite-sized pcs.
1 T. rice vinegar (or other vinegar)	

Place oil in 2 quart sauce pan. Lightly sauté beef (do not overcook). Remove from heat, and place on plate. Add a bit more oil, if needed. Place onion in hot oil until it begins to lighten. Add beef stock, Siracha, soy, and vinegar; bring to a simmer. Add veggies; cook until hot and desired doneness. Remove veggies with slotted spoon, and put on plate with beef. Add noodles; cook until done. Add veggies and beef for 1 minute. Serve.