

## Noodles in Broth

This popular, satisfying dish takes little time to prepare. Simply served with a garnish of scallion, Noodles in Broth makes a filling lunch or a substitute for soup in a heartier meal. You can top the noodles with a colorful assortment of steamed, simmered, or deep-fried vegetables; fish; tofu; mochi; or seitan for a complete dinner. Udon or soba are recommended.

Cook noodles according to the directions on the package, then rinse under cold running water, drain, and set aside. Meanwhile, in a medium-sized pot combine the Shiitake Dashi, salt, tamari or shoyu, and mirin. Simmer 1 minute. Remove from heat and add ginger juice.

To serve, divide noodles in deep individual serving bowls. Ladle hot broth over noodles to almost cover, and garnish with minced scallion or your choice of topping.

### Preparation List:

#### **Serves 2-3**

- 3 cups Shiitake Dashi (see Shiitake Mushroom recipes)
- 8 ounces uncooked udon or soba
- 1/8 teaspoon sea salt
- 2 tablespoons tamari or shoyu
- 1 1/2 tablespoons mirin
- 1-2 teaspoons fresh ginger juice
- Finely minced scallion for garnish