

A Michelin-rated Recipe: Everyman Ramen



ERIK BRUNER-YANG, EXECUTIVE CHEF OF BROTHERS & SISTERS, YANGS, SPOKEN ENGLISH

Serves 4

INGREDIENTS

- 96 fluid ounces water
- 8 fluid ounces good quality soy sauce
- 1/2-rack pork baby back ribs (about 3/4 to 1 pound)
- 6 ounces yellow onion, cut small, dice (approx. 1 medium onion)
- 4 ounces skin-on red apple, cut small, dice (approx. 1 cup)
- 4 ounces garlic, minced (approx. 3 heads)
- 4 ounces ginger, cut small, dice (approx. 1 cup)
- Good quality ramen noodles
- Assorted toppings, such as scallions, egg, roasted squash, sweet potato, bonito flakes, kombu, nori or chile paste

DIRECTIONS

1. Place the water, soy sauce, ribs, onion, apple, garlic, and ginger in a heavy-bottomed stock pot (at least 6 quarts) and bring to a gentle boil over high heat. Reduce heat to medium-low and simmer until liquid is reduced by half, about 2 hours 30 minutes. (You will have about 6 cups of broth.)
2. Remove the pork ribs and separate into portions. Remove solids from broth with a strainer and discard. Return broth to a clean pot and keep warm.
3. Portion and cook noodles according to package directions.
4. Place the cooked noodles in the bottoms of deep bowls and cover with broth (reserving any extra). Add the portioned pork ribs and toppings of choice.

from our kitchen in DC to yours