

Soki Udon

PREP TIME

10
minutes

Soki Udon

COOK TIME

45
minutes

YIELD

4
servings



INGREDIENTS

1 tsp salt
6 oz water
2.5 cups AP flour

1 gal water
1 pc konbu
2 cups bonito flakes
1/4 cup sake
2 tsp salt

2 lb pork ribs
1/2 cup mirin
1/2 cup sake
3 Tbsp shoyu
1 carrot cut into 1/4" thick slices
1 head mustard cabbage cut 1" by 1" squares

DIRECTIONS

1. Place the flour into a food processor with the salt and turn on, drizzle in the water slowly just until mixture begins to combine
2. Knead the dough for about 5 minutes and then allow the dough to rest for 30 minutes, roll into a sheet 1/4" thick and cut into noodles and set aside.
3. Place the water, konbu, bonito flakes, sake and salt into a large pot on low heat and simmer for 30 minutes, strain out the liquid and place it into a med sized pot and add in the pork ribs. Allow the ribs to simmer for 30 minutes on low heat with a lid on.
4. Remove the ribs and fat from the liquid and place them into a saute pan with the mirin, sake, and shoyu and simmer just until the liquid reduces by half and turn off the heat.
5. Place a medium sized pot filled with water on high and bring to a boil, when boiling drop in the udon noodles and allow to cook for a couple of minutes, strain and divide the noodles into 4 large serving bowls
6. Place the carrots and mustard cabbage in the strained pork simmering liquid and quickly bring to a boil, season with salt if needed and pour 1 cup of broth with carrot and mustard cabbage in each bowl with udon noodles and top with the seasoned ribs as a garnish