



Ultimate Guide to Hot Pot at Home

Learn how to throw a hot pot dinner at home with this ingredient list!

BY: Huy Vu

PREP: 2 HRS COOK: 0 MINS TOTAL: 2 HRS SERVINGS: 6

INGREDIENTS

HOT POT SOUP BASE

- [homemade hot pot broth](#) or premade packaged

MEAT & SEAFOOD (PICK 2-3 OPTIONS: ½ LB OF MEAT PER PERSON IF YOU HAVE HEAVY MEAT EATERS, ¼ LB OF MEAT FOR YOUR AVERAGE EATER, OR ¼ LB OF MEAT PER PERSON IF YOUR GUESTS DON'T EAT THAT MUCH MEAT)

- beef (brisket, short rib, top blade, eye round, beef tongue, or ribeye)
- pork (pork belly, pork shoulder, pork collar, or pork butt)
- lamb (leg or shoulder)
- chicken (chicken thighs or breast)
- fish (salmon, salmon skin, halibut, seabass, tilapia, or bass)
- cuttlefish
- scallops
- shrimp
- clams and mussels
- meatballs (fish, beef, shrimp, or pork)
- fish cakes

TOFU (PICK 1-2 OPTIONS, OR MORE IF YOU HAVE VEGGIE-FRIENDLY GUESTS)

- fresh tofu firm or extra firm

- fried tofu
- tofu sheets or skin
- fried beancurd rolls

CARBS (PICK 1-2 OPTIONS)

- rice
- udon frozen
- egg noodles fresh
- shirataki noodles
- rice cakes slices
- ramen noodles
- rice noodles

LEAFY GREENS (PICK 2-3 OPTIONS)

- Chinese spinach
- baby bok choy
- Napa cabbage
- chrysanthemum leaves
- watercress
- pea tips

OTHER VEGETABLES (PICK 3-4 OPTIONS, OR MORE IF YOU HAVE VEGGIE-FRIENDLY GUESTS)

- lotus root
- kabocha
- daikon radish
- green onions
- bean sprouts
- broccoli
- bamboo shoots
- Chinese long green beans
- enoki mushrooms
- shiitake mushrooms
- oyster mushrooms
- king mushrooms
- shimeji mushrooms
- cremini mushrooms
- dried wood ear mushrooms

DIPPING SAUCE INGREDIENTS (PICK 2-3 OPTIONS IN EACH SUB-CATEGORY)**BASES**

- Goma
- sesame sauce/paste not tahini!

- soy sauce light soy sauce, dark soy sauce
- ponzu
- black vinegar
- fish sauce
- rice vinegar
- oyster sauce
- hoisin
- roasted sesame oil

AROMATICS

- roasted sesame seeds
- chopped cilantro
- thinly sliced scallions
- fried garlic
- fried shallots

SPICE

- chili oil
- chili garlic crunchy
- Sambal
- minced garlic
- sliced Thai peppers

EQUIPMENT USED

- heating element (butane gas burner or electric induction stove)
- pot with lid (make sure it works with your heating element)
- 2+ stainless steel ladles (both solid ladles and perforated/net ladles)
- 4+ tongs (separate tongs for cooking and serving)
- scissors
- 6+ chopsticks (individual chopsticks and serving chopsticks)
- 6+ dipping sauce bowls
- 6+ eating rice/noodle bowls
- kettle of hot water

INSTRUCTIONS

1. Talk to your guests about their hot pot preferences and how much they think they will eat.
2. Create a food list and grocery shop.
3. Prep the ingredients and dipping sauce station as suggested above.



4. Gather all hot pot equipment and set up the dining table.
5. Make the hot pot broth or use a premade soup base and add enough broth until it reaches 2 inches from the top of the pot.



6. Bring the broth to a simmer in the hot pot over the burner with the lid on.
7. Have guests make their dipping sauces and add rice to their bowls.



8. Start adding ingredients to the hot pot. Once you add an ample amount of ingredients for one round of eating, wait for the food to cook. Before adding more food, wait for the heat to come back to a simmer, and don't overfill the pot. (see above for cooking times)



9. After about 30-45 minutes of eating, you may need to refill the broth. If you still want to continue eating hot pot, pour some hot water into the broth. Add the lid so it comes back to simmer before adding more ingredients. If your guests want to eat noodles with concentrated broth, add your preferred noodles and cook.



10. When finished eating, discard all the cooked broth (including ingredients in the broth you don't want to eat). Store all the uneaten vegetables, tofu, and carbs in food storage containers in the fridge. Store the leftover meat and seafood in individual containers in the fridge. Cook all of these ingredients within 3 days.

Course: Dinner, Lunch, Main Course

Cuisine: Asian, Chinese, Japanese, Korean, Vietnamese Keyword: dinner party



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