## Spencer's Ramen Guide

- 1. Locate Water.
- Locate Pot large enough to boil water.
- 3. Add enough water to cover noodles and any more than that to lessen the strength of the broth.
- 4. Bring water to a boil.
- 5. Add the noods and then any other seasoning packets.
- 6. Boil noods until they are tender (3-4min).
- 7. Add any vegies or protein and soft-boiled egg.

## **BONUS!**

## Spencer's Soft-Boiled Egg Guide

- 1. Locate Water
- 2. Locate Pot large enough to cover egg by 1 inch.
- 3. Fill water to ½ inch above the height of an egg.
- 4. Boil anywhere from 6min 8min (anymore and you are a monster)
- 5. Immediately remove from boiling water into an ice bath (~5-10min)
- 6. Serve!