

Pork Shoyu Broth for Ramen

1 T. *Sesame oil.*
2 in. *Ginger, sliced.*
3 clvs. *Garlic, crushed.*
1 T. *Doubanjiang.*
2 c. *Asian pork broth.*
2 c. *Chicken broth.*
2 c. *Water.*
1 pkt. *Instant dashi.*
2 T. *Soy sauce.*
1 T. *Sake.*
1 t. *Salt.*
1 t. *Sugar.*
2 *Heaven facing peppers, dried.*
½ t. *White pepper.*

- *In a soup pot, heat sesame oil.*
- *Add ginger and garlic to soften (don't burn the garlic).*
- *Add doubanjiang and mix with aromatics.*
- *Add Asian pork stock, chicken stock, water, and dashi powder. Mix in doubanjiang mixture.*
- *Add remaining ingredients and bring to a boil.*
- *Reduce heat and simmer for 30 minutes.*
- *Strain through cheese cloth.*
- *Return to fire and reduce to 3 cups.*