

## *Tan Men*

1 T. Oil.  
8 oz. Pork belly, cut into bite-sized pieces.  
1 T. Sake.  
½ t. Salt.  
3 – 4 c. Assorted vegetables (Green onions, bok choy, carrots, etc.).  
1 t. Sesame oil.  
2 c. Chicken stock.  
2 c. Water.  
1 pkt. Dashi powder.  
1/8 t. White pepper.  
1 pkt. Ramen, soup-base packet discarded.

- Boil water for ramen.
- Heat oil in soup pot.
- Add pork belly and brown.
- Add sake and deglaze.
- Remove pork belly.
- Add vegetables and saute briefly.
- Add chicken stock, water, dashi powder, salt, and white pepper.
- Return pork belly to pot.
- Bring to a boil and reduce to simmer.
- Cook noodles in boiling water.
- Remove soup from heat and add sesame oil.
- Divide noodles into 2 bowls and add broth, pork, and vegetables.