

Sesame and Chile Ramen (Tantanmen)

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6 Comments

We got this recipe—a sesame- and chile-spiked ramen dish—from cookbook authors Tadashi Ono and Harris Salat. This recipe first appeared in our Jan/Feb 2013 issue along with Harris Salat's article *Ameya Yokocho Pushcart Ramen*.

Find this recipe in our cookbook, SAVEUR: Soups and Stews

Sesame and Chile Ramen (Tantanmen)

A fortified chicken stock, loaded with ground pork and sesame, serves as the base for this aromatic chile-spiked ramen.

SERVES 4

Ingredients

- 1 lb. chicken wings
- 12 cups chicken stock
- 1 tbsp. toasted sesame oil
- 2 tbsp. finely chopped scallions, plus $\frac{1}{4}$ cup, thinly sliced, for garnish
- 1 ($\frac{1}{2}$ " piece ginger, finely chopped
- 1 clove garlic, finely chopped
- $\frac{1}{2}$ lb. ground pork
- 1 tbsp. tobanjan (Japanese chile bean sauce, available at amazon.com)
- 2 tbsp. soy sauce
- 1 tsp. sugar
- $\frac{1}{4}$ cup plus 1 tbsp. neri goma (Japanese sesame paste, available at Asian Food Grocer)
- 2 tsp. kosher salt
- 1 lb. fresh or frozen ramen noodles
- Rāyu (Japanese hot chile oil, available at amazon.com), for serving

Instructions

Place wings in an 8-qt. pan; cover with stock; bring to simmer over medium heat. Cook, skimming foam, until the stock is reduced to about 8 cups, 3 to 3 $\frac{1}{2}$ hours. Remove from heat, pour through fine strainer, discard solids; reserve stock.

Heat oil, chopped scallions, ginger, and garlic in a 12" skillet over medium-high heat. Cook, stirring occasionally, until fragrant, about 2 minutes. Add pork and tobanjan; cook until pork is cooked through, 3 to 4 minutes. Add reserved stock, soy, sugar, sesame paste, and salt; boil. Reduce heat to medium; cook, stirring, for 3 minutes more; keep warm. Meanwhile, bring a pot of salted water to a boil. Add noodles; cook, until tender, 2 to 3 minutes, drain, and divide between 4 deep serving bowls. Ladle broth over each bowl of noodles, and garnish with scallions and some rayu, if you like.

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