

untagged, needs pic, incomplete





This recipe is tagged as incomplete, use at your own risk!

Cabbage Udon

Date added: 2021/04/29

Our weeknight nabe/hotpot that is easy but satisfying.

Ingredients

- 1/2 medium green cabbage head  add weight
- 2 blocks frozen udon
- 1-2 strips bacon
- 1 TBS vodka  should be sherry?
- 2 TBS mirin
- 1/2 Cup mensu concentrate
- 3 Cup water
- Green onion

Method

1. In a pot fry bacon over medium heat until crispy, remove bacon leaving grease in pot.
2. Add cabbage to the pot, followed by alcohol and mirin which you use to deglaze the pan. Then add the water and mensu and bring to a gentle simmer. Crumble bacon and add to pot.
3. Once cabbage is almost tender add frozen udon and wait for mixture to return to a simmer. Serve when cabbage is at desired texture, garnish with green onion.

Notes

Inspired by: Our original recipe!

From:
<https://wiki.cookiemountain.org/> - **Recipe Book**

Permanent link:
https://wiki.cookiemountain.org/doku.php?id=recipes:cabbage_udon&rev=1619751724

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