Twitter Thread by BowTiedOctopod | Culinary Chad



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95 billion packs of ramen instant noodles are eaten every year.

I’m going to show you to take an off-the-shelf classic and make it ■■■■■■■■■■ ■■■■■■■ ■■■ $2.40 ■■ ■■■■ ■■■■ 10■■■■.

(I know you’ve eaten ramen and you know you need this thread)



While you’re probably spending $20 for a bowl of ramen when you go out now, we are taking 4 fridge staples and doctoring up packaged ramen to gourmet levels.

*Disclaimer: this is not supposed to be authentic ramen. It’s craveable and crushable.

We are taking, Bacon, Egg, Kimchi & Scallions to amp up cheap ramen into a restaurant-worthy flavor■

This works by taking the sweet/salty flavors of chicken & adding:

Protein/Body; Egg
Fresh/Sharp; scallions
Smoky/Richness; bacon
Sour/Spicy/Umami; kimchi

Lets cook! ■■

Ingredients (serves 1-2)

(1) Egg
1/2c kimchi
(2) Scallions
(2) Packages Chicken Ramen
(2) Slices thick cut hickory smoked bacon


Ramen
Noodle Soup
Chicken Flavor
3 MINUTES
NET WT. 3 oz
Chicken Flavor

1. Put 4c of water in a small saucepan and bring to a boil

2. Meanwhile, slice your bacon into lardon. Then thinly slice the white end of the onion, and cut the green parts on a 4-5degree diagonal.


InShOt

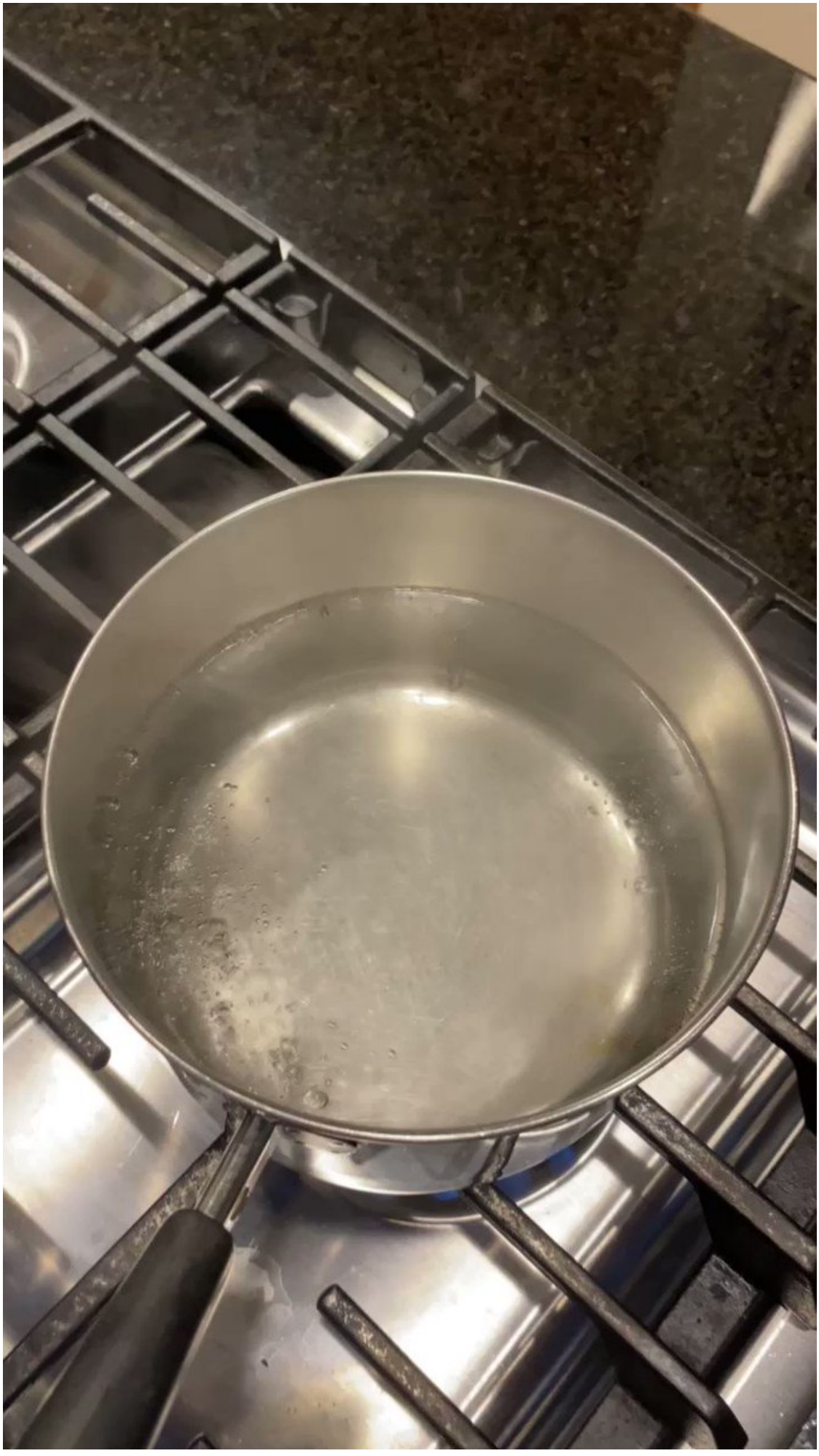
3. Put the bacon lardon in a small pan over medium-high heat. Cook until the bacon sizzles, stirring often. (Lower to medium if necessary to avoid burning)

4. Pro-tip: tilt your pan, occasionally, so all the bacon collects in the rendered fat and crisps up evenly.


InShOt

5. As soon as your water boils gently lower your egg into water, maintain a simmer and set a timer for 5mins 15secs.

6. While your egg and bacon are cooking, unpackaged your noodles and open the seasoning packs.



7. When your egg timer goes off, put the egg in a small bowl of ice water.

8. Drop your noodles in the boiling water (that your egg was in). Stir occasionally to break up the noodles.



9. Remove the bacon from the pan with a slotted spoon to a paper towel.

10. Add the kimchi and white scallion ends and stir into the bacon grease. Turn off the burner.


InShOt

11. After 3 mins of noodles cooking, turn off the heat and stir in the seasoning packs. (Let sit 2 mins)

12. Remove the eggs from the ice water and peel under running water or dunking in the ice water bowl to remove the shell.



13. Assembly: Put the Noodles and broth in a large bowl. Add the crispy bacon to one-quarter of the bowl. Then add the egg to another corner.

14. Now stack your kimchi on a remaining empty corner. Finally, add the scallion greens to the last open space.


InShOt

15. Take a knife, and split the egg in half. The yolk should run out into the ramen.

16. Now stir everything together with chopsticks and crush away!



That’s a play-by-play, ~10min bowl of ramen that could be served in any restaurant… and costs you (2) Snickers bars to make ■■

The sweet, salty, umami, sour, and slightly spice hits all areas of your palate… soul-satisfying and filling!

