

# ***Unca', Granpa Hal's Old Family Recipes That He Just Made Up©***

## **Yakisoba**

## **焼きそば**



### **Ingredients**

- 3 tablespoons Mirin (Kikkoman)
- 3 tablespoons Ponzu sauce (Kikkoman)
- 1.5 tablespoon Oyster Sauce (Lee Kum Kee)
- 3 teaspoons Worcestershire Sauce (Lee and Perrins)
- Juice of one lime (lime tree)
- 1 tablespoon honey (bee hive)
- 2 tablespoons oil
- Ginger, 1 inch (peeled and chopped)
- Garlic, 1 tablespoon (chopped)
- Some shrimp, chicken, pork, tofu, ... (grilled is best)
- 0.5 lbs. fresh mushrooms, Portobello, Shiitake (thinly sliced)
- 1 yellow onion (thinly sliced)
- 1 large carrot (julienned)
- 3 cups green cabbage (julienned)
- 1 Bell or Poblano pepper (julienned)
- 2 to 3 packages Ramen noodles (Lotus Foods brand is good, Instant Ramen is bad!)
- 4 scallions (chopped)
- 1 bunch cilantro (chopped)
- Roasted Peanuts (chopped)
- Sriracha Sauce to taste
- toasted sesame seeds (optional garnish)

### **Preparation**

1. Make the sauce by mixing together the Mirin, Ponzu Sauce, Oyster Sauce, and Worcestershire Sauce, lime juice and honey and stirring until the honey is dissolved.
2. Prepare the Ramen noodles according to the package instructions.
3. Add the oil to the wok and then the mushrooms. Stir-fry until limp and then add the ginger, onions, carrots, cabbage, and bell pepper. Add the garlic once the vegetables are still slightly crunchy.
4. Stir-fry for another 2 minutes, and then add the noodles, separating them by hand a little at a time. Pour the sauce mixture over the mixture.
5. Continue to stir-fry the mixture for another 2-3 minutes until the noodles are heated through. Add the scallions and stir-fry for 1 more minute. Serve, garnished with roasted sesame seeds.