

## SOMEN

1 pkg. (1 lb.) Tomoshiraga somen noodles

Kikkoman Memmi sauce, any somen sauce or make your own:

3 tsp. Hondashi  
4 cups water  
½ cup shoyu  
2 tsp. sugar  
4 slices ginger root  
1 Tbsp. mirin

Garnishes: char siu, sliced  
kamaboko, sliced  
scrambled egg, fried thin and flat, cut into strips  
chopped green onions

Bring 1 gallon of water to a boil in a large saucepan. Remove ties. Add somen, a little at a time, to boiling water. Cook uncovered 3 minutes, stirring occasionally. Place in colander. Rinse with cold water, drain and stack in small piles.

1 bundle will make about 3 servings (½ cup each for a child) The package says 1 bundle will make 1 large serving.

You can use ready made somen sauce or make your own by heating the above sauce ingredients. The recipe will make about 4 cups of sauce. Allow about ¼ cup sauce for ¼ cup of noodles. Refrigerate sauce and pour on individual servings.

Place garnishes on each serving. Serve cold.

Recipe from Cathy Nakamura/Nakayoshi Gakko