



## Akari's Summer Donburi Recipe: Salt and Ginger Ramen with Chicken Drumette Broth

### Ingredients (for 2 servings)

- 2 servings of Chinese-style noodles (thin noodles work especially well)
- 7 to 8 chicken drumettes
- 1 Tbsp vegetable oil (or canola oil)
- 6 1/3 cups (1500 ml)
- 1 Tbsp freshly grated ginger
- 2 tsp salt, or to taste
- A knob of butter
- Freshly ground black pepper to taste
- Chopped parsley, optional



### Instructions



**Step 1. Sear the Chicken**  
Heat the oil in a pot over medium heat. Add the chicken drumettes and sear until the skin is golden and crisp on all sides.



**Step 2. Prepare the Broth**  
Add the water, grated ginger, and chicken drumettes to the pot together. Raise the heat to medium-high. Just before the broth begins to boil, reduce the heat to low.



**Step 3. Simmer the Broth Gently**  
Stir gently, then simmer uncovered for about 30 minutes. Be sure to keep the broth just below a boil. Make sure not to let it bubble too vigorously. Skim off any foam or scum on the surface.



**Step 4. Season the Broth to Taste**  
Once the broth is ready, season it with salt until it tastes a bit stronger than you'd normally like. The flavor will mellow once it's poured over the noodles.



**Step 5. Cook Noodles**  
Bring a separate pot of water to a boil. Cook the Chinese-style noodles according to the package instructions, then drain well and put them into the bowl.

Continues on the next page.



### Step6. Assemble

Pour a ladleful of hot broth over the noodles. Top with a small pat of butter (about  $\frac{3}{4}$  1 tsp per person), then add as many chicken drumettes as you like. Garnish with freshly ground black pepper and parsley.

### Tips:

- Any leftover broth can be frozen for later use.
- The boiled chicken drumettes are delicious on their own with just a sprinkle of salt.