

Recipes

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Ramen

Ramen

Tonkotsu

[Easy Beginner Tonkotsu Ramen](#)

Ingredients

Pork broth

- 4lbs Pork Neck and additional fatty meat if more creamier
- 1/4 cabbage
- 1/2 onion
- 8 garlic cloves

Tare

- 150ml water
- 125ml of soy sauce
- 25ml of sake
- 15ml of mirin
- 1g instant shrimp dashi powder
- 9g msg
- 18g of sea salt - just before simmer heat

Toppings

- Green Onion
- Wood Ear Fungus
- [Chashu](#)

Instructions

1. Soak the pork bones in water for a few hours or overnight
2. Boil and collect the brown foam until white
3. Dump the water and rinse bones with finger or brush to knock brown clumps
4. Instant Pot: Pressure cook high for 1 hour
5. Boil open with cabbage, onion, and garlic for 1 hour or longer (aromatics in at the last hour)

I used to be a ramen chef; if you want the broth to be milky white, you need to add FATBACK and you need to STIR and AGITATE the bones periodically throughout the boil. Skim! The water should

reduce by half by the end. Also add kombu, ginger, garlic and scallions as well into the broth, and finish with katsuobushi after turning the fire off. Let stand for about 30 minutes before straining. When straining, press to get every single drop.

Ramen

Chashu

Ingredients

3-pound boneless pork shoulder roast, cut in half (Each piece about 3x4x4 inches)

1 cup soy sauce

$\frac{1}{2}$ cup sake

$\frac{1}{2}$ cup mirin

$\frac{1}{2}$ cup water

$\frac{1}{4}$ cup brown sugar

4 garlic cloves, smashed

2-inch piece of ginger, unpeeled, sliced into $\frac{1}{4}$ -inch rounds

3 green onions, roots trimmed, cut in half (about half a bunch)

Everything in the pot

1. Pour the soy sauce, sake, mirin, and water into an Instant Pot or other pressure cooker. Add the brown sugar and stir until the sugar dissolves. Add half the garlic, ginger, and green onions. Put the pieces of shoulder roast in the pot and turn them to coat with the sauce. Scatter the remaining garlic, ginger, and green onions over the top.
2. Pressure Cook for 50 minutes with a Natural Release
3. Rest (optional) and serve
Carefully lift the pork out of the sauce. If you are using it immediately, cut the pork into $\frac{1}{2}$ -inch thick slices and serve. If you have the time, rest the pork - it will slice easier. Let the pork cool to room temperature, put it in a zip-top bag, ladle a cup or two of pot sauce over the pork, and seal the bag. Rest the bag in the refrigerator for a few hours to a few days. Then, remove the pork from the bag, slice it into $\frac{1}{2}$ -inch thick slices, and serve. If you want to sear the pork, heat a small skillet over medium heat, then sear the pork until just browned on each side, about 2 minutes each.

Deep Fry

Deep Fry

Popeyes Chicken

[Fantastical Sharing of Recipes - Copycat Popeye's Spicy Chicken](#)

[VEGAN](#)

This Popeye's copycat recipe is the bomb!!! I was amazed at how close it tasted to the real thing. Popeye's definitely has its own style of breading - it's crunchy and so delicious. I was happy that this recipe reflected that. And it's spicy! YUM!

(Print)

What you need:

3 eggs

1/3 cup water

1 cup hot sauce (Frank's is my go-to)

4 cups flour

2 tsp. pepper

2 tsp. paprika

3 tsp. cayenne

1 quart buttermilk

Salt, pepper, and garlic powder, to taste

2 1/2 lbs. chicken breasts or tenderloins [I used tenderloins]

Oil for frying

Directions:

Place chicken in a large bowl and pour buttermilk over the top of it. Cover and refrigerate for about 2 hours.

In a large bowl, mix eggs, water, and hot sauce.

In a gallon freezer bag, mix flour, pepper, paprika, and cayenne.

Drain buttermilk off the chicken and sprinkle with salt, pepper, and garlic powder.

Put chicken in freezer bag, seal, and shake until evenly coated.

Remove all chicken from bag and then dip each one in the egg mixture and put back into the freezer bag. Seal and shake again.

Heat oil in a deep skillet or deep fryer to 350* (If you are using a skillet and don't

have a thermometer, test the heat by sprinkling a little flour into the skillet. If it sizzles immediately, you are ready. Just be sure to monitor your heat so it doesn't get too hot.).

Fry a couple pieces of chicken at a time for about 5 to 7 minutes for tenderloins, or until golden brown. Flip the pieces, if necessary.

Tiktok Recipes

Tiktok Recipes

Braised Pork Japanese

Parboil pork for ~30minutes with enough water to cover the meat, add ginger and leek greens to absorb smell and impurities.

Dispose of water

Into the rice cooker add :

- 100ml Cooking sake
- 80ml Soy sauce
- 60ml Mirin
- 2tbsp sugar
- 400ml water
- How many (already boiled) eggs you like (as long as they fit in the rice cooker) Cook for 1h30