

HAWAIIAN SAIMIN SOUP

F EASY

Last Modified: 03/16/2014

PREP: 10 Min
COOK: 15 Min
STOVETOP

SOUP-ASIAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	9.5 Ounce	Pkgs Soba Noodles (Hakubaku Organic)	Al Dente
4	14 1/2 Oz	Cans Chicken Stock (Swanson)	
1 1/2	Tbsp	Fresh Ginger (Peeled)	Grated
3	Tbsp	Soy Sauce (Lee Kum Kee)	
1	Tbsp	Kosher Salt	
1	Recipe:	Sauce - Stock - Roasted Chicken Jus	
1 +		Optional Toppings (The More The Merrier)	

OPTIONAL TOPPINGS

1/2	Recipe: Appetizer - Asian - Barbecued Boneless Pork Medallions
	1/4" Sliced Green Onions (Greens Only)
	Thinly Slivered Baked Ham
	Small Cooked Shrimp (Peeled & Deveined)
	Thinly Slivered Carrots
	Shredded Green OR Red Cabbage
	Chopped Baby Bok Choy
	Thinly Sliced Sautéed Mushrooms
	Fresh Green Peas
	Sautéed Fresh Pea Pods
	Beaten Eggs Drizzled into boiling stock prior to simmering

PREPARATION

FACTOID	The favorite local fast food of the Hawaiian islands (also considered the national dish of Hawaii) is Saimin, an inexpensive Noodle and Broth Soup. It is considered the supreme comfort food of the Islands, eaten at any time of day. You can find this Soup at snack bars, street vendors, coffee shops, and it's even on the McDonald's menu (in Hawaii only). Japanese immigrants consider Saimin to be Chinese, and the Chinese consider it to be Japanese. Because Hawaii is made up of an incredible mix of cultures - Hawaiian, Chinese, Japanese, Filipino, Thai, and many others - it could have actually originated from anywhere in Asia.
NOTE	I believe this to be an easy version of Vietnamese Pho Soup
TOOLS	1) Stock Pot & Lid
PREP	DISH 1) Peel and grate the Ginger and set it aside.
1	Make a Recipe: Sauce - Roasted Chicken Jus. See recipe for time and ingredients. Cook any raw Meat or Seafood toppings you have chosen to use.
2	In a stock pot over medium high heat, cook the Soba Noodles according to package directions until al dente. Remove from heat, drain, rinse under warm running water, and then set them aside until ready to use.

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3	In a stock pot over medium high heat, add in the Chicken Broth and Ginger; bring it just to a boil. Add in the Beaten Eggs, if using. Reduce the heat to a simmer. Do NOT allow the broth to return to a boil after this point or it will turn cloudy. Add in the Roasted Chicken Jus, Soy Sauce and your favorite toppings (raw Veggies OK), simmer for 5 minutes longer or until toppings the are heated through.
SERVE	Place 1/6 of the cooked Soba Noodles in each serving bowl; ladle the Broth Mixture (with toppings) over the top and serve it while hot.