How to Make Ramen Broth

Jacob · 30/09/2024



Prep Time

1 hr 15 mins

Dificult

Medium

Servings

6

Description

Learn how to make easy ramen broth from canned ingredients Change this recipe up as you want to add subtract or multiply Use fresh ingredients and homemade veggie broth for a higherquality broth

Ingredients

- - 1 tablespoon olive oil - 1 (8 ounce) jar mushroom stems and pieces
- drained - 1 medium onion
- coarsely chopped - 6 cups vegetable broth - 1 tablespoon soy sauce - 1 tablespoon oyster sauce

Instructions

1. Heat olive oil in a large pot over medium-high heat. Add mushrooms and onion; cook until onions are transparent
2. about 5 minutes. Add vegetable broth
3. soy sauce
4. and oyster sauce and bring to a simmer. Reduce the heat to low. Cover and cook for 1 to 3 hours. The longer it cooks
5. the more flavorful it becomes. Cook’s Note You can skim the veggies out if you do not want them left in the broth. I keep them in as toppings.