

Merry Christmas

THE BEEBEE FAMILY 2019



Merry Christmas & Happy New Year!

Friends, we are so grateful to have you in our lives! As a family we love cooking together, and invite you to join us in this addictive snack from one of our favorite chefs. This creamy, silky pasta emits salty pops of flavor from fish roe.

From our family to yours — bon appetite and enjoy Paul Qui's Late-Night Japanese Noodles.

Ingredients

1/4 cup mayonnaise, preferably Kewpie; 3 tbs. mentaiko or type of fish roe; 2 tsp. spicy sesame oil;
two 3-ounce packets instant ramen noodles; 1 1/2 cups low-sodium chicken broth; 1 tbs. grapeseed oil;
one 7-ounce package enoki mushrooms; 2 large scallions, thinly sliced;
4 shiso leaves, stemmed and finely shredded; 1 large sheet seasoned nori, shredded

How to Make it

Step 1: In a bowl, gently stir the mayonnaise with the mentaiko, sesame oil and 1/2 cup of water.

Step 2: In a large, deep skillet, combine the noodles with the chicken broth and bring to a boil. Cover and cook over moderately high heat until the noodles are softened and the broth is nearly absorbed, about 3 minutes. Add the grapeseed oil, then stir in the mushrooms and scallions and cook, stirring occasionally, until the broth is completely absorbed and the scallions are softened, about 2 minutes. Stir in the mentaiko sauce and cook, tossing, just until the noodles are evenly coated. Garnish with the shiso and nori and serve.

We pray this Christmas and New Year fills your life with joy, your heart with hope and our world with peace.

with ♥,

Nich & Tricia, Naomi (almost 8!), Tosh (6), & Rohan (3)