

## HOW TO COOK UDON

Using small square disposable aluminum pan:

Fill pan with dry noodles to level from ¼" of the inside rim of the pan (that's enough to fill one wok)

If wok is overfilled, the noodles will stick to the bottom of the pan and burn.

Add dry noodles to boiling water

Cook for 18-20 mins - should be clear of dry spot in the noodle or al dente

Strain cooked noodles from wok with strainer into green strainer over large pan

Fill wok with more hot water to boiling before adding dry noodles

Rinse (cooked noodles/strainer) with cold water until cold (put hanger in bottom of sink to allow water to drain)

Vigorously shake water out of the strainer

Dump cooked cold noodles in large garbage size bag lined cooking pot

Fill bag with 2 wok strainers (any more makes the bag too heavy to carry and will rip)

Carry bags/ use push cart to take bags to the cooler outside of kitchen.

For packaging:

Fill pkg container 3/4 full with cold noodles ( may have to wet noodles with cold water if sticky)

Top containers with garnish of fish, egg, and green onion (pinch)

Make sure to count the number of containers prior to packing in coolers  
Add cold packers to the coolers.