

7/2025 Udon updates and tips:

Tsuyu: following the dilution suggestion on the bottle found it to be too salty, added a few extra cups of water to the pot of diluted dashi. Best to taste the dashi with some noodles to test for flavor.

Rice Noodles (for gluten free): following instructions on the package and found it needed a bit more time. Best to remove a noodle and check for doneness.

Gluten Free, Vegan Servings: Make **at least 10 servings** of gluten free noodles and gluten free, vegan dashi.

Plain noodle bowls: Offer a tray of plain noodle bowls alongside bowls of extra toppings so those with dietary restrictions can customize their own udon.

Overflow drip pan: Check for the large drip pan on the floor beneath the woks, this catches any overflow water that may drip down when you drain the woks.

Udon Recipe 100 servings (see below for gluten-free dashi recipe)

5-6 bunches of Green Onions

6-8 red kamaboko

3 dozen eggs

2 bottles (33.8 oz.) Kikkoman Hon Tsuyu soup/sauce base

11 packages (1.76#) J-Basket brand udon noodle

1 bottle togarashi

Instructions:

- Finely chop green onions
- Slice kamaboko into thin slices then cut into matchsticks so red is at the top of each piece
- Make shredded eggs (see recipe below)
- Dilute 2 bottles of Hon Tsuyu with 2 gallons of water
- Follow udon cooking instructions and procedures for wok preparation

Udon Assembly:

- After service starts take a headcount of total attendees.
- Fill udon bowl $\frac{3}{4}$ full with noodles (may have to wet the noodles with cold water if sticky).
- Top noodles with kamaboko, egg and green onion
- Any remaining toppings can be set on the serving tables in shallow bowls for self serve.
- Leave 6 without green onion and 6 plain.
- Place all bowls onto serving table, when service ends fill bowls with dashi using 2-3 large teapots
- Direct vegan, vegetarian and gluten free needs to the kitchen

Shredded Eggs Recipe (Kinshi Tamago)

- 3 dozen large eggs
- 1 cup sugar (found in lower cabinet across from woks, by the tea bags)
- 2 tsp. Salt (in top cabinet above the small sink next to the refrigerator)
- 3 $\frac{3}{4}$ tbs. Cornstarch mixed with $\frac{1}{3}$ cup cold water (in top cabinet above the small sink next to the refrigerator)

Beat all ingredients together using the immersion blender found in lower cabinet labeled 'coffee pot'. Spray frying pan with oil (original PAM). Using a ladle, pour mixture just to cover bottom of electric frying pan set to 200 degrees, cover. Remove egg when top is dry and cut into thin strips (roll the egg like a maki sushi slice thinly).

How to cook Udon Noodles:

Currently using **J-Basket brand noodle**, each package is 1.76# and 3-4 packages can be added to each wok at one time.

One package (1.76#) serves 9 people (3oz/person). To make 100 servings use 11 packages. Can distribute the 11 packages between 3 woks.

Can also use the **small square aluminum disposable pan** and fill it with noodles to $\frac{1}{4}$ " from the top, this will fit into one wok (with room to spare)

- Bring the water in the wok to a boil (see wok procedures).
- Take handfuls of noodles and scatter into the boiling water (this helps prevent them from sticking together).
- Using a large wooden paddle (located in rack on the wall) stir the noodles to prevent them from sticking.
- **Cook 8-10 minutes from time noodles are placed in the wok.**
- Using a large wok strainer (also in rack on wall) remove the noodles and place into a large green or blue strainer set over a large metal bowl.
- Place noodles under cold running water and turn noodles by hand until cool all the way through. Let drain.

Udon Sunday morning prep list:

- Prep woks, boil noodles, rinse and drain
- Make kinshi tamago (shredded eggs)
- Start heating tea water in large pot
- Prep 1 tea pot for each table (tea bags and pots in cabinets across from woks)
- Dilute udon dashi concentrate into medium pot to heat
- Place vegan dashi into small pot for heating (if made at home)
- Boil gluten free noodles
- Take out 3 large tea pots for dashi
- Ask Alvin to make coffee and put water out on drink table
- Place hot cups and coffee service items on drink table
- Place a short stack of hot cups onto each table
- Place napkins, ohashi, forks, togarashi onto serving table

Wok Procedures:

Heating woks:

- Turn on platform cooling water (knob found on front panel of woks)
- Turn on the overhead exhaust hood (switch on the right side of the wok hood)
- Open all gas line levers (check the one underneath the wok unit and turn it parallel to the gas line)
- Ignite each wok separately by removing the wok, turning the center gas lever on low and lighting the center ring using a lighter (in lower cabinet across from the stove). **Use caution lighting the center wok**, turn the gas on a tiny bit or the flame will flare up when lit.
- Immediately fill wok with water from the overhead spigot.
- As the water heats up skim any oils that float to the top with a wok ladle found in the wall rack. Can discard these oils into the back of the platform surface and let it drain into the back.

Shutting down woks:

- Turn off the gas to each wok and empty remaining water using a small pot, after wok has cooled tilt and drain the remaining water into the back of the platform.
- Add a few inches of clean water and with a tawashi scrubber wash down the wok, rinse and drain.
- Dry with a paper towel and add a few tablespoons of oil and coat the inside of the wok
- Turn off the platform water and wipe the platform down.
- Empty the clean out trap located in the front of the wok unit.
- Shut off the gas line (make sure lever is perpendicular to the pipe)
- Turn off the exhaust

Gluten-free, vegan udon dashi recipe

Ingredients:

- 6 cups water
- 6"x6" sheet of kombu
- 3 large dried shitake mushroom (if on hand)
- 5-6 T. gluten free shoyu (or to taste)
- 2 t. of sugar
- 2 T. mirin (optional)

1. Place the kombu and shitake (if using) into 6 cups of cold water to soak for 3-5 hours or place in the frig and soak overnight.
2. Next day bring the shitake and kombu slowly to a boil (over med. heat) then simmer for 5 minutes, remove just the kombu (discard or use for tsukudani-see recipe under udon)
3. Add gluten free shoyu, sugar and mirin to taste and simmer for a few minutes.
4. Remove shitake and slice and serve as a vegan topping

Gluten free noodles are in the kitchen loft. If you need to purchase some Tinkyada brown rice noodles are gluten free and can be found at Jewel in the pasta section. One package serves 3-4 people. These noodles do not turn mushy.