

## **Vegan, Gluten-free Sukiyaki Recipe to serve 65-70**

**Dashi (makes 2.5 gallons) Dashi becomes dilute when cooking vegetables, can add less kombu dashi if needed.**

8 3/4 c gluten free shoyu

7 c mirin

2 c plus 1T sugar

20 c kombu/shitake dashi or water

(1 pkg. Kombu)

(1 3.5oz pkg dried shitake)

(To make dashi soak kombu and shitake in water overnight, bring it to a boil over medium heat and then simmer gently for 5-10 minutes)

2# onions sliced

9# napa cut into 2" pieces

6 pkgs Firm precut tofu blocks each block cut into 6 pieces (24 pieces/pkg)

2# yam noodles cut in half and boiled

5 15 oz cans straw mushrooms

4 19 oz cans sliced takenoko (change from wei chan very chopped up)

5-6 large carrots cut into diagonal  $\frac{1}{8}$ ' slices

1-3.5 oz pkg dried shitake from dashi cut into 4 slices

2 bottles shoga

Using 4 long pans (found in far corner of loft) simmer ingredients in dashi adjusting cook times for each ingredient.

- Place tofu, mushrooms & dashi into 1 pan and simmer **in oven**.
- Place takenoko, onions & dashi in 1 pan and simmer **in oven**.
- Place noodles and dashi in pan and simmer **on stovetop**.
- Place carrots, napa, dashi in pan and simmer **on stovetop**.

### **Rice (same day washing/cooking method) Makes 81 cups**

Wash 3-2qt pans of dry rice (2 qt measuring pan found in cabinet under rice cookers with rice cooker netting). Let drain for 10-15 minutes. Open all gas vents that lead to rice cooker you will be using. Line the rice pot with the netting and place washed rice inside. Add 3 pans of water plus 2  $\frac{1}{4}$  extra

American cups of water and fold netting over rice and cover with lid. Let rice soak for 30 minutes.

Depress start lever. Make sure you hear the flame ignite. After the rice is cooked (takes 30 minutes) let it sit for 20 minutes to steam.

### **Plating Sukiyaki into each bowl**

1 ice cream scoop of rice to one side  
1/4 c yam noodles (bit less than 1 oz uncooked)  
1 slice (6-7 pieces) onion  
2 slices shitake  
1 straw mushroom  
5-6 slices takenoko  
4-5 slices carrot  
2 squares tofu  
5-6 pieces napa (2 oz. uncooked)  
Drizzle with 2 T sauce if needed  
Shoga garnish on rice