

Guest Blog Recipe



Corn Coconut-Curry Ramen

Date: August 19, 2015

No, no—we're not talking about the instant noodle packets you bought by the case during your most frugal college days. Rather, this recipe pays homage to the Japanese culinary phenomenon that's gaining serious momentum here in Philly and other cities across the country. Though there are regional variations, the main theme always center around a delectable broth, dense chewy noodles and an array of tasty toppings. Ramen represents everything we love about good food: it's deceptively simple, addictingly delicious and takes great talent to master.

Lacking rather substantially in the latter, we used store-bought fresh ramen noodles (found at your local asian supermarket) and focused our efforts instead on the broth. We took a departure from the traditional pork and miso flavored broth and went with a Thai curry profile. We based it on this week's garlic from SIW Farm in Chaddsford, long hots from Linvilla Orchards in Media and corn from Sunny Harvest.

The foundation of this broth uses corn stock, which we make every time Greensgrow grants us corn in the CSA share. After you chomped the kernels from the cob, or cut them away for use in salsas or salads, save those cobs! There's so much flavor left in them. All you have to do is simmer them in water for an hour or so. Strain them out and freeze the for later use. Once you've experienced the sweet, corny virtues of a good corn stock you'll mourn all the flavor you've ever tossed in the compost heap.

Cook time: 1 hour
Prep time: 35 minutes
Serves 5

Ingredients:

- 2 large onions
- 4 cloves of garlic
- 4 ears of corn, kernels removed from cob
- 2 long hots
- 2 inches ginger
- 2 quarts of corn stock
- 1 can (14 ounces) coconut milk

