

ROASTED SWEET SUMMER CORN, MISO BUTTER, BACON, & ROASTED ONIONS

Prepared by: David Kenner

Source: Momofuku

2 heaping teaspoons shiro (white) miso
2 tablespoons unsalted butter, at room temperature
6 slices smoky bacon, preferably Benton's, cut crosswise into 1- to 1 ½-inch-long batons (1 cup)
1 tablespoon grapeseed or other neutral oil
4 cups corn kernels (cut from 4 to 5 cobs)
Heaping ¼ cup roasted onions
½ cup Ramen Broth (recipe follows)
Kosher salt and freshly ground black pepper
1 cup sliced scallions (greens and whites)

Make the miso butter: Combine the miso with the butter in a small bowl and beat with a wooden spoon until well mixed; the butter should be one color, not a streaky mess. Reserve until needed.

Heat a 10- to 12-inch cast-iron skillet over medium heat for a minute or so, until very warm. Add the bacon and cook, stirring occasionally, until it shrinks to about half its original size and browns but does not overly crisp, about 4 minutes. Remove the bacon with a slotted spoon and drain it on paper towels. Drain the bacon fat from the pan (reserve it for another use if you like) and return the pan to the stove. Turn the heat to high and add the oil to the pan. When the oil smokes, add the corn to the pan. Sauté, agitating the pan or stirring the corn with a spoon, until it turns bright yellow and just a few of the kernels start to brown, 3 to 4 minutes. (If the corn makes a popping noise like popcorn when it hits the pan, ease the heat back down to medium-high.)

Add the bacon and roasted onions to the pan and stir to combine. Add the broth, miso butter, a tiny pinch of salt, and 7 or 8 turns of black pepper. Glaze the corn with the butter and broth by tossing it in the pan (potentially messy) or stirring (safer) until the butter has melted, the corn is glossy with the sauce, and there's no broth pooled in the bottom of the pan, just a minute or two.

Transfer the corn to serving bowls, scatter with the sliced scallions, and serve hot or warm.

RAMEN BROTH

Two 3-by-6-inch pieces kombu
6 quarts water
2 cups dried shiitakes, rinsed
4 pounds chicken, either a whole bird or legs
5 pounds meaty pork bones
1 pound smoky bacon, preferably Benton's
1 bunch scallions
1 medium onion, cut in half
2 large carrots, peeled and roughly chopped
Tare, preferably, or kosher salt, soy sauce, and mirin

Rinse the kombu under running water, then combine it with the water in an 8-quart stockpot. Bring the water to a simmer over high heat and turn off the heat. Let steep for 10 minutes.

Remove the kombu from the pot and add the shiitakes. Turn the heat back up to high and bring the water to a boil, then turn the heat down so the liquid simmers gently. Simmer for 30 minutes, until the mushrooms are plumped and rehydrated and have lent the broth their color and aroma.

Heat the oven to 400.

Remove the mushrooms from the pot with a spider or slotted spoon. Add the chicken to the pot. Keep the liquid at a gently simmer, with bubbles lazily and occasionally breaking the surface. Skim and discard any froth, foam, or fat that rises to the surface of the broth while the chicken is simmering, and replenish the water as necessary to keep the chicken covered. After about 1 hour, test the chicken: the meat should pull away from the bones easily. If it doesn't, simmer until that's the case and then remove the chicken from the pot with a spider or slotted spoon.

While the chicken is simmering, put the pork bones on a baking sheet or in a roasting pan and slide them into the oven to brown for an hour; turn them over after about 30 minutes to ensure even browning. Remove the chicken from the pot and add the roasted bones to the broth, along with the bacon. Adjust the heat as necessary to keep the broth at a steady simmer; skim the scum and replenish the water as needed. After 45 minutes, fish out the bacon and discard it. Then gently simmer the pork bones for 6 to 7 hours—as much time as your schedule allows. Stop adding water to replenish the pot after hour 5 or so.

Add the scallions, onion, and carrots to the pot and simmer for the final 45 minutes.

Remove and discard the spent bones and vegetables. Pass the broth through a strainer lined with cheesecloth. You can use the broth at this point, or, if you're making it in advance and want to save on storage space, you can do what we do: return it to the pot, and reduce it by half over high heat, then portion out the concentrated broth into containers. It keeps for a couple of days in the refrigerator and up to a few months in the freezer. When you want to use it, dilute it with an equal measure of water and reheat it on the stove.

In either case, finish the broth by seasoning it to taste with tare. Some days the salt of the bacon, or the seaweed, or whatever, comes out more than others. Only your taste buds and guide you as to the right amount of seasonings; start with 2 or 3 tablespoons per quart. Taste it and get it right. I like it so it's not quite too salty but almost. Very seasoned. Under seasoned broth is a crime.

David's Notes: This was tasty and I would make it again but it was a lot of prep!

