

# Tonkotsu Broth

August 7th, 2018

Prep Time: 06:00

Cook Time: 00:00

This traditional Japanese stock is used for Tonkotsu Ramen Noodles. The name comes from "Ton" meaning "Pork" and "Kotsu" meaning "Bone". Traditionally, this recipe has a long preparation time (12 - 20 hours), however, the maturity of the flavor is well worth it. Alternatively, you can use an Instant Pot and get the same results in only about 6 hours.

## Ingredients:

2 lbs Pork Bones (Neck Bones, Leg bones, whatever they carry at your local meat market)

1 Garlic Head, cleaned

2 inches fresh Ginger Root, peeled

1/2 gallon drinking water

## Directions:

Preheat the oven to 400° (Fahrenheit)

Line a large baking pan with aluminum foil

Place all the bones and the peeled Ginger Root into the pan and bake for 1 hour.

Refrigerate the Ginger Root for later.

## The Slow Method - 20+ hours

In a large Stock Pot, place the oven-roasted bones and the water. Bring to a rolling boil, then reduce the heat to a simmer and cover with a lid.

After about 1 hour, use a strainer to remove any flotsam (foamy scum) floating on the top, then stir well.

Add more water, if needed, to maintain the water level. Any time water is added, place over high heat until a rolling boil is achieved, then return to a simmer.

After 18 hours, Mince the Garlic and finely chop the Ginger Root.

Add the Garlic and Ginger to the pot. Lid and continue to cook for another 2 hours.

After the desired cook-time has been achieved (20 to 24 hours) drain the mixture through a strainer into a large bowl. Keep the liquid and discard all the solids.

## The Instant Pot Method - 6 hours

In a large Instant Pot, place the bones and the water. Close the lid and **run on High for 3 hours**.

After the cycle is complete, release the pressure, remove the lid, and then use a strainer to remove any flotsam (scum) floating on the top, as it would foul the final flavor if it is allowed to remain.

Seal the lid again and **run on high for another 2.5 hours**.

After the cycle is complete, release the pressure, remove the lid, and again use a strainer to remove any flotsam (scum) floating on the top.

Mince the Garlic and finely chop the Ginger Root

Add the minced Garlic and Ginger Root to the Instant Pot.

Close the lid and **run on High for another 30 minutes**.

After the cycle completes, release the pressure, and drain the mixture through a tight-mesh wire strainer into a large bowl. Keep the liquid and discard all solids.

Tonkotsu sauce can be refrigerated for 2 weeks or frozen for 6 months.