

Yakamein Eri?te (Noodles)

Authentic New Orleans Yakamein recipe - a soul-warming noodle soup with beef broth, Creole spices, and hard-boiled eggs. Perfect comfort food!

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Yakamein Eri?te (Noodles)

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- 4 cup water
- 1 onion
- 1 celery stick
- 2 clove garlic
- 1 lb beef
- 1 cup soy sauce
- 1 cup pasta
- 2 egg
- 8 scallion
- 0 pinch salt
- 1 tsp hot sauce
- 2 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp fresh oregano
- 0 pinch black pepper
- 1 tsp cayenne pepper
- 2 cup bone broth

Yap?l???

- Make the seasoning blend**

Combine 2 teaspoons smoked paprika, 1 teaspoon each of garlic powder, onion powder, dried oregano, and dried thyme, plus 1 pinch each of black pepper and cayenne pepper in a small bowl. Mix thoroughly until evenly combined and set aside.
- Build the broth**

Pour 4 cups water and 1 cup beef stock into a large pot over medium-high heat. Add 1 diced onion, 1 cup diced celery, 2 minced garlic cloves, and the prepared seasoning blend.
- Bring the mixture to a rolling boil, then reduce heat to medium-low and simmer for 15 minutes until the vegetables are tender and the broth is fragrant.**

- 4 Strain the broth through a fine-mesh sieve into another large pot, pressing the solids to extract liquid before discarding them. Return the strained broth to the stove over medium heat.
- 5 **Cook the beef**
Add 1 pound beef chuck cut into strips to the strained broth. Bring to a gentle simmer, then reduce heat to low and cover.
- 6 Simmer the beef for 60-75 minutes until it shreds easily with a fork and the broth has reduced slightly. Stir in 1 teaspoon soy sauce and keep warm over very low heat.
- 7 **Prepare the eggs**
Bring a medium pot of water to a rolling boil over high heat. Carefully lower 2 eggs into the water using a spoon and boil for exactly 12 minutes.
- 8 Immediately transfer the eggs to an ice water bath and let cool for 5 minutes. Peel the eggs and cut each in half lengthwise, setting aside for serving.
- 9 **Cook the noodles**
Bring a large pot of salted water to a rolling boil over high heat. Add 8 ounces spaghetti noodles and cook according to package directions until al dente, about 8-10 minutes.
- 10 Drain the noodles thoroughly and divide evenly among 4 serving bowls.
- 11 **Assemble and serve**
Ladle the hot beef broth over the noodles in each bowl, ensuring each portion gets tender beef pieces.
- 12 Top each bowl with 1 halved hard-boiled egg and sprinkle with chopped green onions from 2 cups total. Serve immediately with hot sauce and ketchup on the side.

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Make the Creole seasoning blend fresh for the most vibrant flavor, or store homemade blend in an airtight container for up to 6 months.

Strain the broth after the initial 15-minute simmer to remove any impurities and create a clearer, more refined soup base.

Cook the beef low and slow - rushing this step will result in tough meat that detracts from the overall dish quality.

Prepare hard-boiled eggs using the ice bath method to ensure easy peeling and prevent the gray ring around the yolk.

Cook noodles just until al dente as they will continue to soften slightly in the hot broth when served.

Taste and adjust the broth seasoning before serving - the saltiness can concentrate during cooking and may need balancing.

Warm your serving bowls with hot water before assembly to keep the yakamein at the perfect serving temperature longer.

Set up a garnish station with sliced green onions, hot sauce, and ketchup so diners can customize their bowls to taste.