Pork and Udon Noodle Soup

Recipe courtesy of Aaron McCargo Jr.

- 4 tablespoons canola oil, divided
  2 medium carrots, chopped
- 1 small white onion, chopped
- 2 tablespoons chopped ginger
- 4 cloves garlic, chopped
- 1 habanero, seeded and chopped (or a milder chile if preferred)
- 2 cups shiitake mushrooms, chopped
- 1 head Chinese cabbage, chopped
- 2 tablespoons tamari soy sauce, plus more for drizzling
- 8 cups chicken stock
- 2 cups shredded Simple Roasted Pork Shoulder, recipe follows
- 1 (7-ounce package) udon noodles, prepared according to package directions
- 1 cup fresh cilantro leaves, for garnish
- 1 cup bean sprouts, for garnish
- Lime wedges, for garnish
- Simple Roasted Pork Shoulder:
- 3 tablespoons olive oil
- 3 tablespoons chopped garlic
- Salt and freshly ground black pepper
- 1 (4 pound) pork shoulder

Heat a large stockpot or Dutch oven over medium-high heat. Add 2 tablespoons oil. Add the carrots and onions and saute until they begin to caramelize. Next, add the ginger, garlic and habanero. Saute until the vegetables become aromatic, about 1 minute. Add the remaining 2 tablespoons oil and the mushrooms and cabbage. Stir in the tamari sauce, chicken stock and pork. Reduce the heat to low, cover and let simmer about 20 minutes.

To serve, divide the prepared noodles between 4 entree-size bowls. Ladle the soup into the bowls and garnish each with cilantro leaves, bean sprouts and lime wedges. Drizzle with additional tamari sauce, if desired.

Simple Roasted Pork Shoulder:

Preheat the oven to 425 degrees F.

In a small bowl, mix the olive oil, garlic, salt, and pepper. Using a pastry brush, spread the mixture all over the pork shoulder.

Set the meat on a rack set into a roasting pan. Roast for 20 minutes, and then reduce the heat to 325 degrees F. Continue to cook until an instant-read thermometer inserted into the shoulder reads 185 degrees F, about 4 hours. Remove the pork from the oven and let stand until cool enough to handle, about 30 minutes.