

INGREDIENTS

- 6 - 8 Araimo (Japanese Taro)
- 1/2 Block Konnyaku
- 1/2 Block Deep Fried Tofu
- 4 Stalks Green Onion
- 5 inches Gobo
- 1 Carrot
- 5 inches Daikon
- 1/2 lb. Thin Sliced Pork
- 1/2 cup Miso Paste
- Canola Oil
- Shichimi Togarashi (Optional)

RECIPE

- Peel Araimo, rub with salt and rinse. This helps to take off the slimy texture. Then boil for about 5 minutes till slightly soft, and set aside in a bowl.
- Cut Konnyaku into one inch cubes, and boil in a separate pot for 2-3 minutes.
- Cut Deep Fried Tofu into one inch cubes, and place into a strainer.
- Scoop out Konnyaku from the boiling water, and pour the boiling water over the Deep Fried Tofu cubes. This helps to rinse off the excess oil so the soup doesn't become too oily.
- Chop green onion. Peel and shred Gobo into a bowl of water so it doesn't turn brown. Chop Carrot and Daikon into small chunks.
- Heat up a large pot, and using canola, lightly stir fry Thinly Sliced Pork, then add in gobo, carrots, daikon, konnyaku and deep fried tofu.
- Add in 6 cups of water and bring to a boil. Add Araimo and let boil for about 10 minutes until all the veggies are soft, and be sure to skim off the impurities. Add Miso paste to the soup and top with green onions.
- Add a little bit of Shichimi Togarashi to spice it up and serve hot.