



Somen Stuffed Aburage

Level: *Slightly difficult*

Serves: 24 pieces

Prep Time: 20 minutes

Cooking & Assemble Time: 2 hours



1 (8 oz.) package dry somen noodles

3 (2 oz.) packages aburage (4 triangles to one package)

1 (4 oz.) container fresh seaweed ocean salad; cut into 1 inch pieces

$\frac{1}{2}$ a Japanese cucumber; seeded and diced

$\frac{1}{2}$ (8 oz.) package imitation crabmeat; shredded or diced

$\frac{1}{2}$ (5.5 oz.) package pink kamaboko; diced

Aburage seasoning:

2 $\frac{1}{2}$ cups water

$\frac{1}{4}$ cup dried shrimp (dried ebi)

2 Tbsp. shoyu (soy sauce)

$\frac{3}{4}$ tsp. kosher salt

6 Tbsp. white granulated sugar

1 $\frac{1}{2}$ tsp. dashi-no-moto (bonito flavored seasoning)

Somen dressing:

2 Tbsp. white granulated sugar

2 Tbsp. Japanese rice vinegar

3 Tbsp. sesame oil

Dash of mirin

Prepare the somen noodles according to the instructions on the package. After boiling and rinsing the noodles, drain the noodles completely. Set aside.

Cut the aburage in half (diagonally) to double the amount. You should now have 24 pieces of aburage. Without cutting the outer layer, gently slice the middle of the aburage to open into a triangular pouch. Bring a large pot of water to a boil, add the aburage pieces, and cook for 5 minutes, gently pressing the aburage down into the boiling water with a wooden spoon. Be careful not to break the aburage. Drain the aburage in a colander. Gently press with a wooden spoon to remove as much water as possible from the aburage. Add the drained aburage and the aburage seasoning ingredients back to the large pot. Bring to a boil and cook for 30 minutes. Set aside to cool slightly.

In a large bowl, mix the ocean salad, cucumber, crabmeat, and kamaboko with the completely drained somen noodles. In a small bowl, mix the somen dressing ingredients well, then add it to the noodle mixture. Mix well. With your hands, gently open the seasoned aburage triangles and stuff the somen noodle mixture into the aburage. Be careful, the aburage may be hot. They are also very fragile, so stuff them gently. Place in a covered container and refrigerate.

Notes:

- If time permits, prepare a day ahead, it tastes better the next day.