



Chinese Hot Pot at Home

With fall in full swing and winter right around the corner, hot pot season is in! This quintessential winter meal is a warm, comforting, and social dish to have with family or friends. Bonus: everyone gets to choose what they want to eat and cook their own food. Mix and match your bases, proteins, veggies, and noodles to your heart's desire. Consider it for a Thanksgiving / Friendsgiving alternative!

30

MINUTES

4-6

SERVINGS

11+

INGREDIENTS

*DDDDDD*SPICE LEVEL
(you choose!)

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INGREDIENTS (just some of our suggestions!)

Soup bases (choose 1+):

- LKK Hot Pot Base
 - Seafood flavor
 - Chicken flavor
 - Sichuan Satay flavor
 - Sichuan Spicy flavor
- Haorenjia Hot Pot Base
 - Sichuan Mala flavor
 - Tomato flavor
- Kikkoman Hon Tsuyu Soup Base

Sauces (choose 2+):

- Soy sauce
- Chili oil (e.g. Lao Gan Ma, Fly by Jing)
- Chili garlic sauce
- Shacha sauce
- Sesame oil
- Sesame paste
- Scallions, cilantro, minced garlic, chilis

Proteins (1+ of each):

- Thinly sliced meat: pork belly, beef short rib, lamb
- Prepared meatballs and sausages
- Tofu: firm, medium firm, egg tofu
- Soy products with bite: Abura Age Fried tofu, dried bean curd

Veggies (1+ of each):

- Leafy: pea shoots, bok choy, choy sum
- Mushrooms: maitake, wood ear, beech, enoki
- Root: nagaimo, yam, daikon radish, lotus root

Noodles & Dumplings:

- Instant ramen or udon
- Fresh noodles
- Vermicelli noodles
- Your favorite dumplings!

DIRECTIONS

1. Wash, chop, and lay out ingredients.
2. Follow package instructions to make hot pot base and bring to boil in a large pot.
3. Cook ingredients & enjoy with sauces.
4. Cap off the meal by cooking noodles last to let them soak in all the flavor.

OCCASIONS FOR HOT POT

1. Friendsgiving and you want other to help cook
2. Cold nights in that require a hot soup
3. Date night w/ someone you trust to share a pot with
4. When you can't decide what to eat and want it all



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