

Ultimate two-broth hot pot

Ingredients

Spicy soup base

- 4-5 cups chicken, beef or pork bone broth
- 1 tablespoon Sichuan peppercorns (optional)
- 8 pieces dried red chilies
- 2 tablespoons chili bean paste (doubanjiang)
- 6 garlic cloves, minced
- 4 slices fresh ginger
- 3 green onions, cut into 2-inch sections

All-purpose soup base

- 4-5 cups chicken, beef or pork bone broth
- 1-2 tomatoes, roughly chopped (optional)
- ½ pound carrots, roughly chopped
- 3 green onions, cut into 2-inch sections
- 3 slices fresh ginger

Hot Pot Ingredients

- ½ head of cabbage, preferably Napa variety, chopped into 2-inch pieces
- 6 baby bok choy (halved) or 1 small bunch kale or crown daisy greens (a traditional Taiwanese addition!)
- 4 ounces mushrooms such as enoki, shiitake, or button, sliced
- 14 ounces firm tofu, drained and cut into ½-inch cubes
- 2 ears of corn, cut into 2-inch sections
- 2 pieces frozen udon or ramen noodles
- ½ pound shrimp or sliced white fish like tilapia (optional)
- 1 pound chicken, pork or beef, thinly sliced

Other additions to consider: wood ear fungus, meatballs, dumplings, lotus root or any other vegetables you like!



Nutritional information

Servings: 10

Calories: 317 per serving

Dipping sauces

Sesame

- 4 tablespoons sesame paste or tahini
- 3 tablespoons soy sauce
- 2 tablespoons rice vinegar
- 1 tablespoon sesame oil
- 2 tablespoons water (to thin)

Ponzu

- 1 teaspoons sugar
- ½ cup ponzu sauce
- 3 tablespoons green onions, chopped
- 2 tablespoons daikon, grated (optional)
- 1 teaspoon sesame oil

Spicy garlic chili

- 3 tablespoons chili oil or chili crisp
- 2 tablespoons soy sauce
- 1 tablespoon black vinegar or rice vinegar
- 4 cloves of garlic, minced
- 3 tablespoons cilantro, chopped
- 1 tablespoon sesame seeds
- ½ teaspoon honey or sugar

Directions

- For spicy soup base: Combine all ingredients in a pot. Bring to a boil, then reduce heat and simmer for 30 minutes.
- For all-purpose soup base: Combine all ingredients in a pot. Bring to a boil, then reduce heat and simmer for 30 minutes.
- While broths simmer, wash and prepare all vegetables.
- Arrange vegetables on one platter and meat and noodles on another platter. If using fish or seafood, place that platter over ice. When not in use, cover all platters to prevent drying.
- After 30 minutes, strain both broths. If you have a divided hot pot, pour mild broth into one side and spicy broth into other side, or use two separate pots. Fill each side about 75% full.
- Place pot(s) in center of table on a burner(s) with all ingredients arranged around it. Keep extra broth or water nearby for refilling.
- Bring both broths to a rolling boil. Start by adding harder vegetables, then softer ones.
- Cook meat as needed, dipping it into broth and cooking for 30-40 seconds.
- Cook shrimp for 2-3 minutes until pink.
- Cook noodles last, dividing them between both broths or cooking all in your favorite one. Cook for 1-2 minutes until tender.

Tips

- Don't overfill — keep each side at 75% capacity.
- Wait for broth to return to a boil before adding more ingredients.
- Use separate utensils for raw and cooked foods.
- Save noodles for last as they can thicken the broth.

Sauces

- For all sauces, combine ingredients, mix well and taste. Adjust seasoning as needed.
- Pour each sauce into a separate serving bowl.
- Set out small individual bowls for each person, along with bowls for optional toppings.

Optional toppings bar:

- Fried garlic
- Fried shallots
- Extra cilantro, chopped
- Extra green onions, chopped
- Sesame seeds
- Chili oil
- Satay sauce
- Hoisin sauce
- Fresh Thai chilies, sliced

Storage:

- Leftover sauces can be stored in the fridge for 3-4 days. The sesame sauce may thicken, just add a little water to thin it out.