
Yakamein Recipe (new Orleans Creole Beef Noodle Soup)

3 pound boneless chuck roast
(or eye of round, cut into 2-3
inch pieces)

3 tablespoons Creole (or
Cajun seasonings, divided)

2 tablespoons olive oil

1 large onion (chopped)

1 green bell pepper
(chopped)

1 celery stalk (chopped)

8 cups water

2/3 cup soy sauce (or more to
taste)

2 tablespoons ketchup (or
more to taste)

1 tablespoon Worcestershire
sauce (or more to taste)

Hot Sauce (to taste)

Salt and black pepper to taste

16 ounces spaghetti noodles
(cooked to al dente)

For Serving. Chopped
scallions, extra hot sauce, 4-5
hard boiled eggs (halved)

❶ Season the chopped beef with 1 tablespoon Cajun or Creole seasonings.

❷ Heat the oil to medium-high heat in a large pot or Dutch oven. Sear the beef on each side to get a nice brown crust, about 10 minutes. Set the meat onto a plate and set aside.

❸ Add the onion, bell pepper, and celery. Cook for 5-6 minutes to soften.

❹ Stir in the water and remaining Cajun or Creole seasoning along with salt and pepper to taste, then scrape up the browned bits from the bottom of the pot.

❺ Tuck the browned beef back into the pot. Bring to a boil, then reduce heat and simmer 2-3 hours, or until the beef is fall-apart tender. Turn off the heat and cool for 20 minutes.

❻ Remove the beef and chop or shred it, to your preference.

❼ Skim the fat from the beef stock pot, then warm the broth on medium-low heat. Stir in the soy sauce, ketchup, Worcestershire sauce, hot sauce, and salt and pepper. Taste and adjust them all to your preference. You can simmer a bit to let the flavors mingle and develop.

❽ When you're ready to serve the Yakamein, divide the beef into 8-10 bowls, then add the cooked spaghetti noodles.

❾ Top the bowls with warm stock from the pot, then garnish with scallions, extra hot sauce, and half a hard boiled egg.