



## Many-Layered Pork and Napa Cabbage Hot Pot *Hakusai no Senmai Nabé*

白菜の千枚鍋

SERVES 4

Ingredients:

**Kelp Alone Primary Stock:**

3 to 4 pieces *kombu* (kelp)  
2 and 1/2 cups/600 ml water

**Kelp Alone Secondary Stock:**

2 cups/500 ml fresh water  
6-8 large leaves of *hakusai* (napa cabbage), about 14 oz/400 grams  
Carrot strips made with a vegetable peeler, about 1 oz/30 grams  
Shimeji mushrooms, about 2 oz/55 grams  
Leeks, thinly sliced, about 2 oz/55 grams  
1 and 1/2 teaspoons *usukuchi shōyu* (light-colored soy sauce)  
1 and 1/2 teaspoons *mirin*

**Condiments:**

1 tablespoon freshly grated ginger  
2 scallions, timed and cut into thin slices  
Lemon wedges  
*Shichimi tōgarashi* (blend of seven spices with chili)  
*Yuzu kosho* (paste made from citron and green chilis)  
Soy sauce

Make a simple **Kelp Alone Primary Stock**: Soak *kombu* in the water in a glass jar for at least 20 minutes (and up to 12 hours). Any variety of *kombu* is fine, but a combination of types will produce a more complex flavored stock. The two most commonly available types of *kombu* are *Hidaka* and *ma*. The jar can be kept at room temperature unless it is a very hot day, in which case I recommend you place it in the refrigerator and allow at least 2 hours to draw out flavor. This flavorful stock is a **cold-water infusion**; keep it refrigerated and use within 4 days.

Make a **Secondary Stock**: Remove the kelp from the primary stock and place it in a pot with 2 cups fresh water. Gently heat until just a few bubbles begin to break on the surface; boiling it will make it bitter. Use immediately, or transfer to a glass jar and refrigerate for up to 4 days.



**Assemble the Hot Pot:** Layer the cabbage, carrots peels and pork making several stacks. Cut them into 2-inch/5 cm segments.

Fit the segments into a casserole that can be placed over direct heat on your stove. Take the softened *kombu* from making Secondary Stock above and place it randomly between segments. Place mushrooms and leeks between and around segments.



**Season the Primary Stock** with *usukuchi shōyu* and *mirin* and pour it over contents of the casserole. Set over medium heat and bring to a simmer. Cover and cook until the pieces of meat no longer appear pink (about 3 minutes).



**Continue to simmer** over medium heat, covered, for a minute or so. Adjust your cooktop to the lowest heat possible, just enough to keep the food warm while you eat. Provide a small dish for everyone to help themselves to what they want from the casserole.

Each person pours a bit of broth from the pot over the meat and vegetables in their dish. **Add condiments** (grated ginger, chopped scallions, a squeeze of lemon, a sprinkle of *shichimi* and/or a dab of *yuzu kosho*.) **to taste**.

Continue to eat, replenishing individual dishes from the casserole until only a bit of broth remains. Add Secondary Stock, as needed, to keep the cabbage and pork and vegetables from scorching.

