



**YAKI NAGA NEGI no TSUMIRÉ NABÉ**  
**Seared Japanese Leeks**  
**& Chicken Dumpling Hot Pot**  
 (焼き長ネギのつみれ鍋)

Hot pot *nabé* are great to share with friends and family on chilly nights. This rendition highlights skillet-seared *naga negi* with minced chicken dumplings and bitter greens in a smoky *katsuo*-infused stock.

Serves 4.

Chicken dumpling mixture:

- 300 grams minced chicken (preferably dark meat)
- 1 tablespoon minced *naga negi* (trim from white and/or mid-section)
- 1 teaspoon Sendai (or other mellow red) miso
- 1/2 small egg, beaten, about 1 tablespoon
- 1/2 teaspoon cornstarch

*Nabé* broth:

- 500/2 cups *dashi* (Standard Sea Stock see Pantry Notes)
- 1 tablespoon soy sauce
- 1/2 tablespoon *saké*
- 1 teaspoon *mirin*
- 2 *naga negi*, about 250 grams/8 ounces, white portion, cut into 1-inch (2.5 cm) pieces
- 1 teaspoon *goma abura* (sesame oil)
- 1 small bunch chrysanthemum greens arugula or other bitter greens, about 125 grams/4.5 ounces, rinsed and drained, cut into 1-inch (2.5 cm) pieces

Begin by assembling and poaching the chicken dumplings.

In a bowl mix the ground chicken with minced *naga negi* and miso until well distributed. Drizzle in the beaten egg and incorporate into the meat mixture. Sprinkle cornstarch over the meat mixture and work it in well. The mixture will be soft.

Bring the *nabé* broth to a simmer over medium-high heat in a shallow, wide pot. Dipping your hands in cold water (to keep the meat mixture from sticking to them), divide the mass into 8 portions. Coax each into a sphere and gently drop them into the simmering broth.

Poach the dumplings in the broth. Stir lightly to keep the dumplings rolling in the broth. When the dumplings float to the surface, skim the broth well.

Turn off the heat and turn your attention to the *naga negi*.





Sear the *naga negi* in a heavy skillet in sesame oil. When aromatic, and slightly browned, add some of the skimmed broth from the dumplings to deglaze the skillet. Add these juices and the seared *naga negi* back to the dumpling *nabé* and simmer for a few minutes to meld flavors.

Add the greens, simmer for one minute and begin to eat!

#### Pantry Notes:

Items from left to right:

Kadoya goma abura (toasted sesame oil), (regular soy sauce, Sendai miso, *mirin*



Recipe for Standard Sea Stock can be downloaded from:

- <https://tasteofculture.com/wp-content/uploads/2020/08/Standard-Sea-Stock-Smoky-Sea-Stock.pdf>