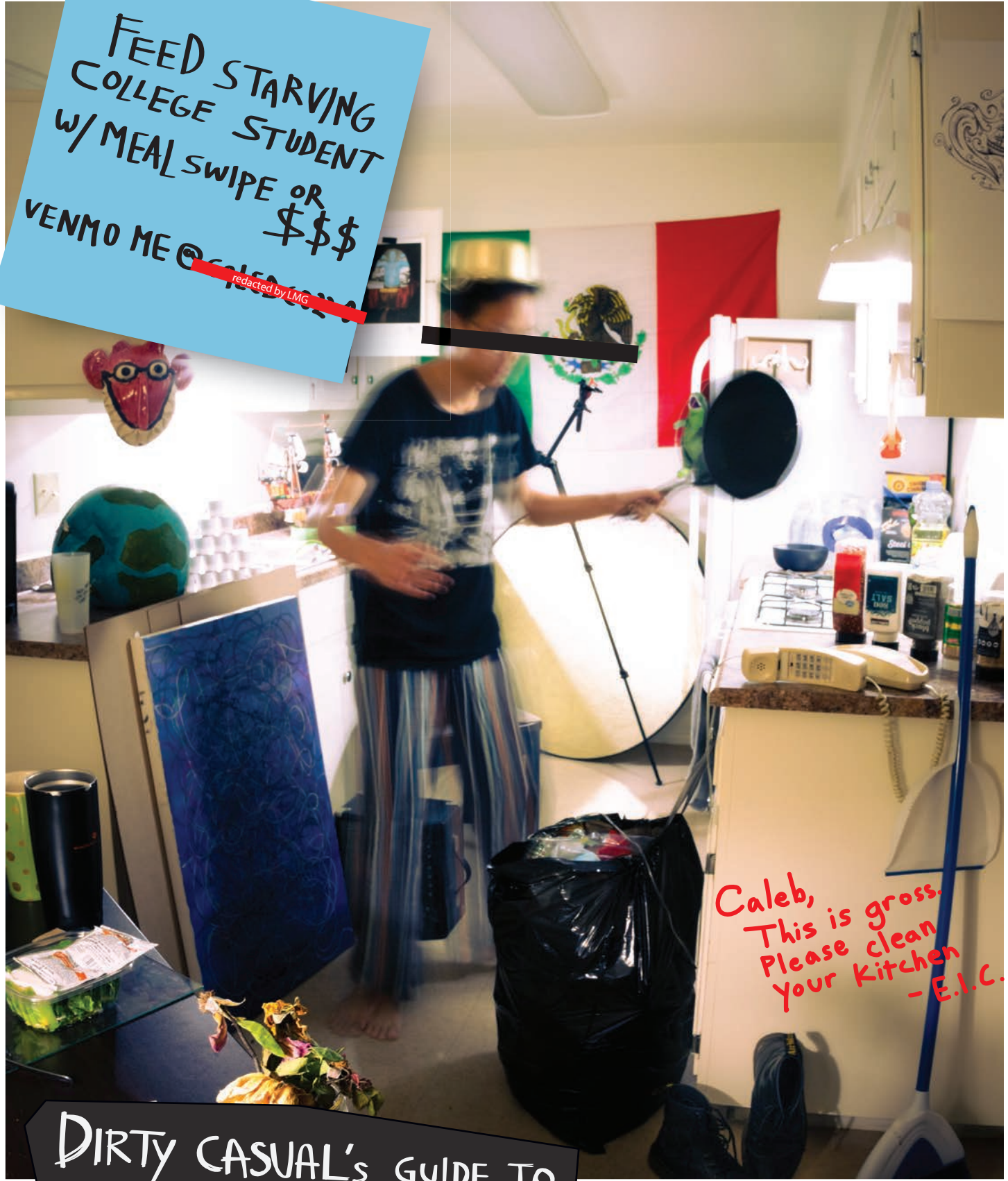


FEED STARVING COLLEGE STUDENT W/ MEAL SWIPE OR \$\$\$
VENMO ME @ [redacted]

redacted by LMG



Caleb,
This is gross.
Please clean
your kitchen
- E.I.C.

DIRTY CASUAL'S GUIDE TO

Instant Ramen

HAVE YOU EVER SAT AT HOME

AFTER COMING
BACK FROM YOUR
POORLY TIMED

6-9 P.M.

CLASS AND HAD

NOTHING

TO EAT BECAUSE

WANDA'S CLOSED

EARLY?

...Me neither.

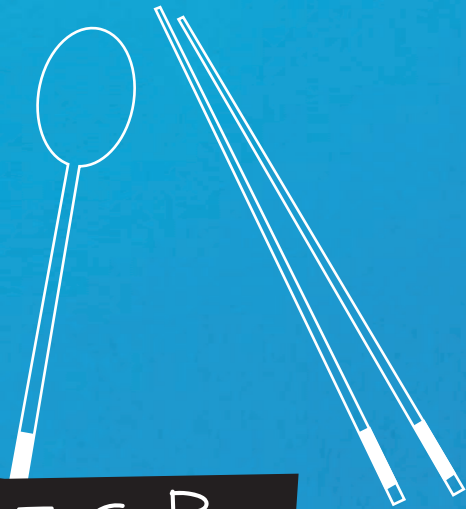
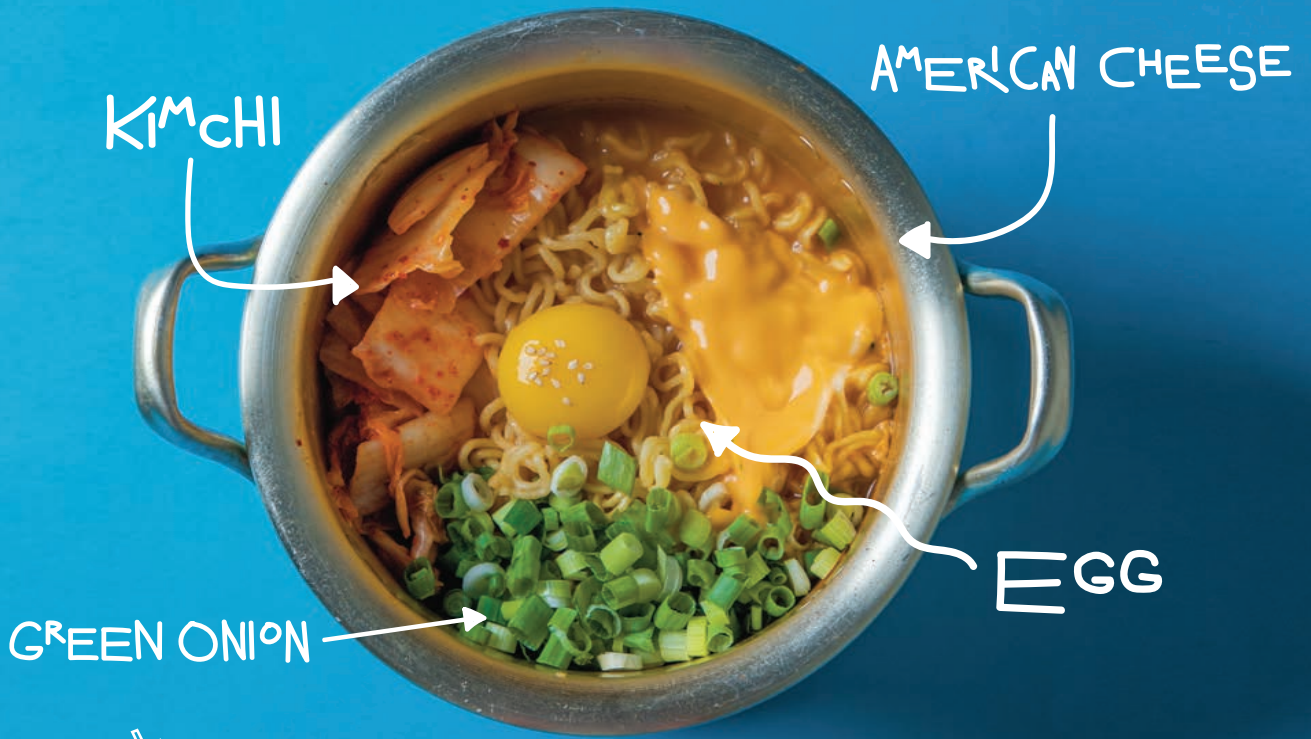
Nevertheless, you cannot deny that there are times when you have nothing to eat, and you just can't afford to go to Raising Cane's for the third time this week. For once, you're going to have to cook a meal. I know — most college students can barely boil water, let alone turn on the stove. You probably don't even know what you have in the fridge. From what I gather, you probably don't have much to begin with. It is at this moment you must embrace the core philosophy of college cuisine: you can combine anything you find in your dorm to make an edible dish. In other words: Toss whatever you find in the fridge into the pot and see what you get.

The one thing you can always count on in a college student's pantry is some instant noodles. Throughout history, instant noodles have aided wartime families, divorced husbands and college students in escaping starvation. It is tasty, quick and filling — exactly what a college student needs. Shin Ramen, a Korean variety of instant noodles, is particularly great because not only are they tasty on their own, but they also can make a variety of different dishes with the help of a few extra ingredients. So that's it. That's the pitch. This is how you can make a pack of Shin Ramen taste better for your broke college butt.

Hopefully by the end of this, you'll have a few extra recipes in your repertoire to make your packet of Shin Ramen a little more filling and tasty. Most of these will require a few extra ingredients, most of which you should have lying around in your fridge. (Really? You don't have EGGS in your fridge?) This guide shouldn't be seen as a strict cookbook but more as a starting point for trying new things. It's important to know that even if you've been dealt some bad cards, you can always improve your circumstances with the little things you have around you. So don't be afraid to think outside the box. Change up the recipe and add your personal favorite ingredients.

If you've read the Dirty Casual series from previous Pursuit issues, you know this isn't a "holier-than-thou" guide that claims to be the expert on cooking. At the end of the day, it's just college instant noodles.

So what are you waiting for?



RAMEN 2.0

(K-DRAMA RAMYUN)

Let's begin with something easy for our stove beginners. This one is specifically for the fire alarm criminals over at Magnolia Crossing. This recipe simply requires four extra ingredients: an egg, green onion, a slice of American cheese and kimchi. For all the BTS stans and Koreaboos out there, this is the K-Drama iteration of Ramyun that you're probably familiar with.

RECIPE

EASY PART

1. Bring a pot of water to a boil.
2. Add your instant noodles, along with all of the soup packets
3. When the noodles start to soften, crack one egg into the pot. If you want the egg to be incorporated into the soup, stir the pot right after you add the egg. Otherwise, simply crack the egg into the pot and place some noodles over the egg so that it is fully submerged. This will allow the egg to cook and solidify.
4. Once the instant noodles are done cooking, sprinkle in any toppings of your choice. Green onion, spam and a slice of American Cheese are always the fan favorites.
5. Enjoy your noodles with a side of fresh kimchi!



Extra K-Drama points if you made your noodles in a golden pot. The great thing about this recipe is that you can honestly put whatever you want into the dish. Mushrooms, tofu, bacon, onions, rice, etc. This can be the literal melting pot of cultural flavors if you want it to be. Just maybe not ice cream, OK?

(GOOGLE IT LATER)

COLD (POOR MAN'S SOBA) RAMEN

RECIPE

1. Bring a pot of water to a boil, then add your instant noodles.
2. Once cooked, place your noodles in a bowl of ice water. Leave noodles in the water until they are cold.
3. While the noodles are getting cold, pour your mentsuyu in a small bowl or cup. You may or may not have to dilute the sauce with water depending on what kind you buy.
4. Drain the cold noodles and place them on a plate. Dip the noodles in the sauce and enjoy your cool meal!

OPTIONAL: Add green onion, grated daikon and wasabi to your mentsuyu.

☆☆☆

And there you have a poor man's cold soba noodles. Formal apologies to Japan.

U KNOW
THIS PART

ごめんなさい



MENTSUYU
SAUCE

WASABI

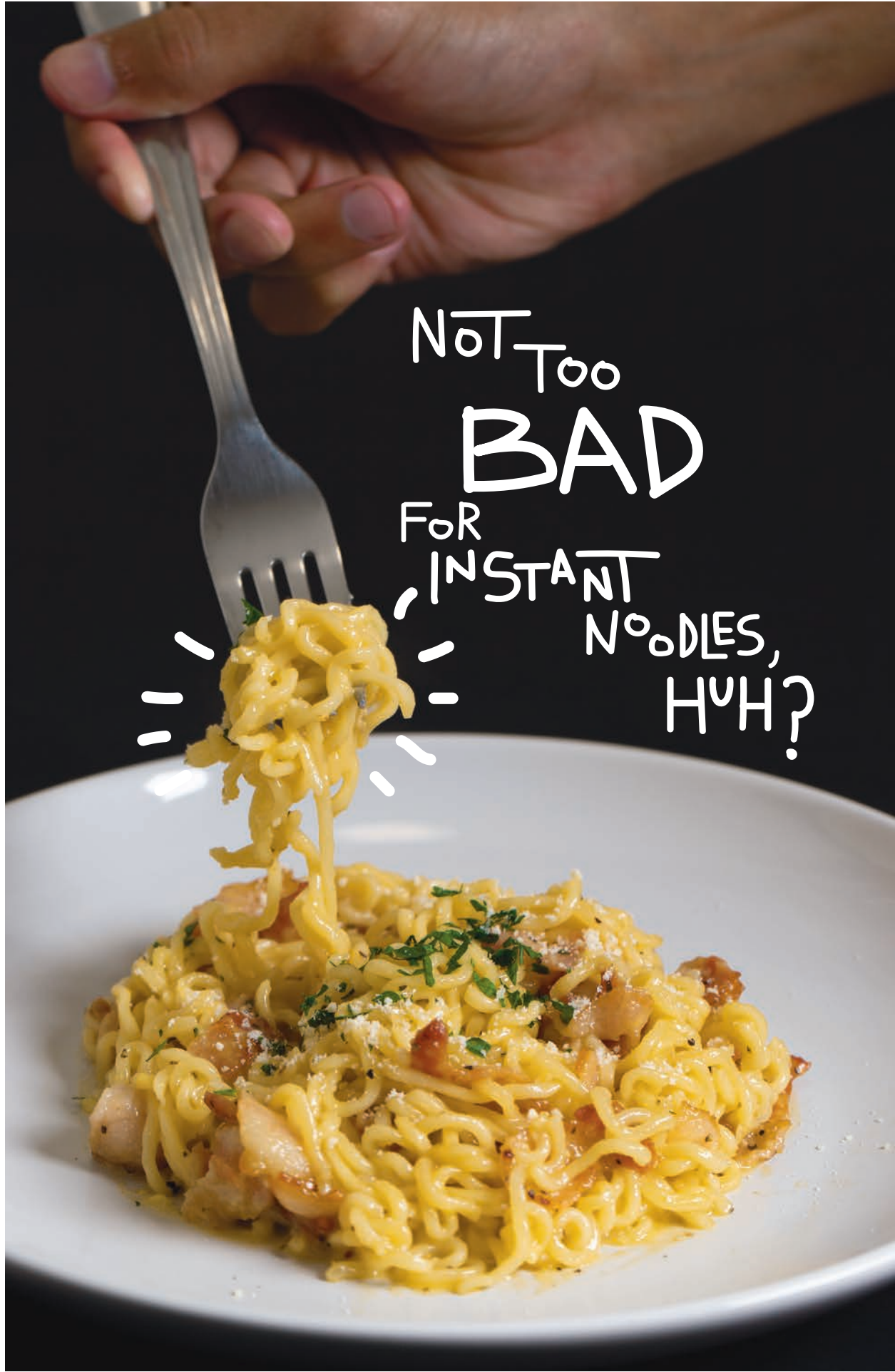
NORI

GREEN ONION



If you're too busy paying off student loans to afford a vacation in Japan, perhaps this will be a cheaper substitute, especially on hot days. This recipe emulates (a nice way of saying culturally appropriating) a commonly traditional way of serving soba noodles, a type of Japanese noodle made of buckwheat. Although soba noodles also appear in hot dishes, it is common to see it served chilled along with a soy sauce and mirin based dipping sauce called "mentsuyu." The great thing about this recipe is that you really only need a packet of noodles and a bottle of mentsuyu, which you can get at any Asian market (such as 99 Ranch off McKinley Street).

INSTANT CARBONARA





NOT TOO
BAD
FOR INSTANT
NOODLES,
HUH?

IMAGINE THIS...

You've invited your tinder date over to your place and she's expecting you to cook dinner because you may have said you were a "connoisseur of Italian cuisine" in your bio. Well, with a packet of ramen, eggs, bacon and some Parmesan cheese, you might be able to save face. Eggs and bacon shouldn't be too hard to find at a college campus and you can just use the Parmesan cheese packets you use for pizza (plenty of those at the Alumni Dining Commons) And if I'm being completely honest, this isn't too far off from an authentic carbonara recipe if you replace the ramen noodles with real pasta and the bacon with guanciale.

RECIPE

1. Bring a pot of water to a boil. Season the water with some salt. 
2. While you're waiting for the water to boil, mix two eggs and 4 spoons of Parmesan cheese (or 4 packets).
3. Cut up 2-3 slices of bacon and cook them on a medium-sized pan. 
4. Then add your instant noodles in the boiling water when the bacon is almost done cooking. **(NOODLES COOK FAST)**
5. When the noodles begin to soften, reserve half a mug's worth of the noodle water. Immediately add the noodles to the pan of bacon and turn the stove to low heat. Then add the noodle water to the pan. Mix everything together.
6. Make sure your pan isn't super hot and take it off the stove for a moment. This is important because you don't want to end up with scrambled eggs when you add in the egg and cheese concoction. Slowly drizzle in your eggs and cheese sauce while furiously stirring the pan. Once all your sauce is stirred into the pasta, add the pan back to LOW heat to warm up your dish. Continue to stir your pasta until ready to serve.
7. Season with salt and **LOTS** of pepper. Top with more Parmesan cheese.



For a spicy kick, add a quarter packet of the Shin Ramen packet instead of seasoning with salt and pepper.



1. Crush the noodles in the bag
2. Pour the packet into the bag
3. Shake it up
4. Eat it

A little dry and a little salty. But beggars can't be choosers, can they?

Written, designed
and photographed
by Caleb Chong