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COVER STORY

The Ramen Rater's Cheeseburger

"Recently, I came up with the ramyun slider. I thought since I've got some Shin Black on hand, why not a full-fledged ramyun burger? This recipe came out great and really wasn't that hard to do," said Hans Lienesch



Hans Lienesch. Photography by his wife, Christine Lienesch



Shin Ramyun Cheeseburger. Photography by The Ramen Rater.



MICHELLE Y. CHO
K-Herald

If you don't know the name Hans Lienesch then perhaps you would know Thera-
menrater.com! Known globally as the man who eats and reviews instant noodles from all over the world, Hans Lienesch's opinions on everything there is about ramen is held dearly by instant noodle companies and ramen enthusiasts everywhere. Instant noodle companies are known to send Hans Lienesch their latest ramen product to be reviewed and hopefully to be listed in his Top Ten Ramen list. Recently, he has even

scuffed elbows with Taiwan, as their products did not satisfy Hans Lienesch's taste buds as well as other instant noodles such as Nongshim's Jjin jia: Flamin' Hot & Nutty Noodle Soup, which made #1 on the list, and Sapporo Ichiban: Japanese Style Noodles Chow Mein, which made #2 on the list. Hans' love for instant noodles started when he was a small child. "I started out with what every other kid in the USA has - Top Ramen. Then, they came out with something called Roasted Ramen, noodles that already had the seasoning within them - no packet!" said Hans. It was when he was introduced to the first ever Asian super-market at the age of 12, and when he found himself at the instant noodle aisle that he was amazed with the wide array of different kinds and flavors there were of instant noodles. Born legally blind, the

opportunity to taste the different flavors of the world through each country's instant noodles gave him a chance to do something he was not able to do before- to travel. He was given the chance to try the different flavors and learn about the different cultures through taste. Another reason why he loves instant noodles is the fact that they are delicious, cheap and easy to make.

More Info on The Ramen Rater:

Since 1998, Hans has been eating instant noodles, reviewing them and even sharing information such as where to get the instant noodles and on the company that created the products. Thus far he has reviewed 715 unique varieties of instant noodles from all over the globe. Currently, he eats ramen once a day and his upcoming project is to create a Taiwan's Top Ten Ramen List.

The Ramen Rater's Shin Ramyun Black Burger

"In this recipe, everything in the package is used. I've seen so many recipes for ramen burgers where the flavorings are discarded. Why waste?" said Hans Lienesch.

Ingredients

- 1 Package Nongshim Shin Ramyun Black
- Ground beef
- 1 Egg
- 2 Slices processed cheese
- Frozen french fries
- Cooking spray
- Ketchup and mayonnaise



Making the cheeseburger:

- Buns out of noodles**
- 1) Boil a pot of water.
 - 2) Add the noodle block and cook for 4 minutes.
 - 3) Drain well.
 - 4) Return to pot and crack egg into it - combine with noodles.
 - 5) Split noodle/egg mixture into two bowls.
 - 6) I used one with a rounded bottom for the bun and one with a flat bottom for the lower bun (actually, the top part of a bun is called the 'crown' and the bottom the 'heel!')
 - 7) Press the noodles down a little and then put in the fridge for a couple hours to set.
 - 8) Spray pan and cook both sides of your buns until done as you like. (A nice crispness is really enjoyable, but burnt isn't so great so just keep an eye on them and don't flip too much - they are a little delicate.)

Making the fries

- 1) Use a little cooking spray on them and sprinkle liberally with the gold Sul-Long-Tang powder packet and cook.
- 2) Empty the contents of the green package into a

little bowl and add some hot water. Let sit for a minute or so which lets the veggies and other bits hydrate.

- 3) Drain.
- 4) Add ketchup and mayonnaise - I used a little more mayo than ketchup - and combine. This will be the fry sauce as well as the sauce for the burger.

Making the Patty!

- 1) For the patty, add the entire red packet to the ground beef and combine well.
- 2) Form into a patty and cook.
- 3) Put the buns and burger together
- 4) Add processed cheese and sauce.

Extra notes from Hans: "The burger has a really great flavor from the red packet. I think you could switch it as well - use the red packet on the fried and the gold packet with the beef. Either way, this was really good."

For more information on Hans Lienesch and his ramen blog:
www.theramenrater.com
www.facebook.com/theramenrater

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