

Korean Broth (makes 8 qts)

8 qts water

1 lb sliced turnip

2 oz dried shiitakes

1 oz kombu (1 large sheet), torn into pieces

1 oz bonito flakes

1. Combine water, turnip, shiitakes and kombu over low heat.
2. Bring slowly to just under a simmer.
3. Add bonito flakes and remove from heat.
4. Let rest 10 minutes, then strain.