

Yakamein Noodles

Learn to make authentic New Orleans Yakamein soup with tender beef, noodles, and Creole seasoning. This hangover cure comfort food is ready in 2 hours.

15 min

PREP

1h 30min

COOK

1h 45min

TOTAL

4

SERVINGS

Hard

DIFFICULTY

Yakamein Noodles

Ingredients

- 4 cup water
- 1 onion
- 1 celery stick
- 2 clove garlic
- 1 lb beef
- 1 cup soy sauce
- 1 cup pasta
- 2 egg
- 8 scallion
- 0 pinch salt
- 1 tsp hot sauce
- 2 tsp paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp fresh oregano
- 0 pinch black pepper
- 1 tsp cayenne pepper
- 2 cup bone broth

Instructions

- 1 Make the broth**

Combine 4 cups water, 2 cups beef broth, 1 diced onion, 1 diced celery stalk, and 2 minced garlic cloves in a large pot. Bring to a boil over high heat, then reduce heat to medium-low and simmer for 20 minutes until vegetables are tender.
- 2** Add 1 pound beef strips to the simmering broth along with 1 teaspoon each of paprika, garlic powder, onion powder, dried thyme, and oregano, plus 2 teaspoons Worcestershire sauce and a pinch each of black pepper and cayenne. Cover and simmer for 45-60 minutes until beef is fork-tender and easily shreds.
- 3 Prepare the eggs**

While the beef cooks, bring a medium saucepan of water to a rolling boil. Carefully lower 2 eggs into the water and cook for exactly 10

minutes. Transfer immediately to an ice water bath and let cool for 5 minutes, then peel and halve lengthwise.

4 **Cook the noodles**

Bring a large pot of salted water to a boil. Add 8 oz spaghetti and cook according to package directions until al dente, about 8-10 minutes. Drain well and divide among 4 serving bowls.

5 **Assemble and serve**

Taste the broth and adjust seasoning with salt, pepper, and additional Worcestershire sauce as needed. Ladle the hot broth and beef over the noodles in each bowl. Top each serving with half a hard-boiled egg and serve immediately with hot sauce on the side.

Tips

Make the Creole seasoning in larger batches and store it in an airtight container for up to 6 months. Having homemade seasoning on hand makes this recipe even quicker to prepare.

For the richest flavor, use a combination of beef broth and water rather than all water. The double-broth technique creates incredible depth and complexity in the final soup.

Don't skip straining the broth after the initial vegetable simmer. This step removes any impurities and vegetable pieces, resulting in a cleaner, more professional-looking soup.

Cook the hard-boiled eggs while the beef is simmering to maximize efficiency. Place them in ice water immediately after cooking to stop the cooking process and make peeling easier.

Slightly undercook the spaghetti by about 1 minute, as it will continue to soften slightly when added to the hot broth, ensuring the perfect texture in the final dish.

Taste and adjust the seasoning at the end of cooking. The broth should be well-seasoned and flavorful on its own, as this is what makes yakamein special.

Serve immediately after assembly to prevent the noodles from becoming too soft. If making ahead, store components separately and assemble individual bowls as needed.

Keep hot sauce and ketchup on the table for diners to customize their bowls. These condiments are traditional and allow everyone to adjust the flavor to their personal preference.