**Duck Noodle Soup**

**Broth:**

2 qt. chicken stock

1 red onion, cut into 4 pieces

1 carrot, peeled and cut into 8 pieces

2 Tbsp. Sambal

1 stick cinnamon

2 star anise

1 Tbsp. fish sauce

1 Tbsp. ginger garlic paste

Soy sauce to taste

**Ingredients:**

¼ cup hoisin sauce

1 pkg. brown beech mushrooms

1 onion, sliced thinly

Duck meat from ½ duck

4 bunches rice noodles

Cilantro for garnish

Bean sprouts for garnish

1 cup fresh basil

3 scallions, sliced thinly for garnish

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Bring all broth ingredients to a simmer. Cook for at least 30 minutes.
3. Strain the broth and keep the liquid for tomorrow.

**Day 2:**

1. Bring the broth back up to a simmer.
2. Add the hoisin sauce, onion, mushrooms, and duck meat. Cook for about 10 minutes.
3. Add the noodles and remove from the heat.
4. Garnish the soup with basil, scallion, bean sprouts, and cilantro.