

Ramen – More than College Food

Required:

1 package of college rations

Suggested:

Assorted flavor powders

2 Slices of commoner's meat

A wedge of ogre's metaphor

1 slice of Wisconsin

Fill a pot with water, to preference;

It matters not how full.

Toss in your favorite spices.

Mine include these four:

Vampire's bane – to give a savory kick.

Dried herb – the classic Italian “O.”

Ground pepper – but not cayenne.

Dried condiment – the faith which moves mountains.

Leave the pot to boil,

And as it heats and churns

chop up some thin-sliced pig

that you bought from nearby store.

Combine this with hunks of onion

layered up and white.

Drop the whole lot in the broth
And wait for fast-flowing froth.

Pull out the noodles now,
Though dry and bland they be,
And add them to the brew –
That wondrous flav'ry sea.
Leave well enough alone
Until they've softened through;
At that point break apart –
To keep their cooking true.
And once the texture's right –
You'll know by frequent tasting –
Dish out the solid food,
But leave the liquid simm'ring.

Turn up the heat to max
And wait till bubbles come;
Then continue waiting
For a thickened, strong mix.

Pour this out into the pasta,
For it's almost ready now.
Just top with slice of yellow or white,
though it may seem strange, I know.

And now sit down to stuff thyself,

And bask in your creation's glory.

You can twirl in dainty style,

Or even chop it up.

But if you ask for my desired method:

I prefer to shovel.