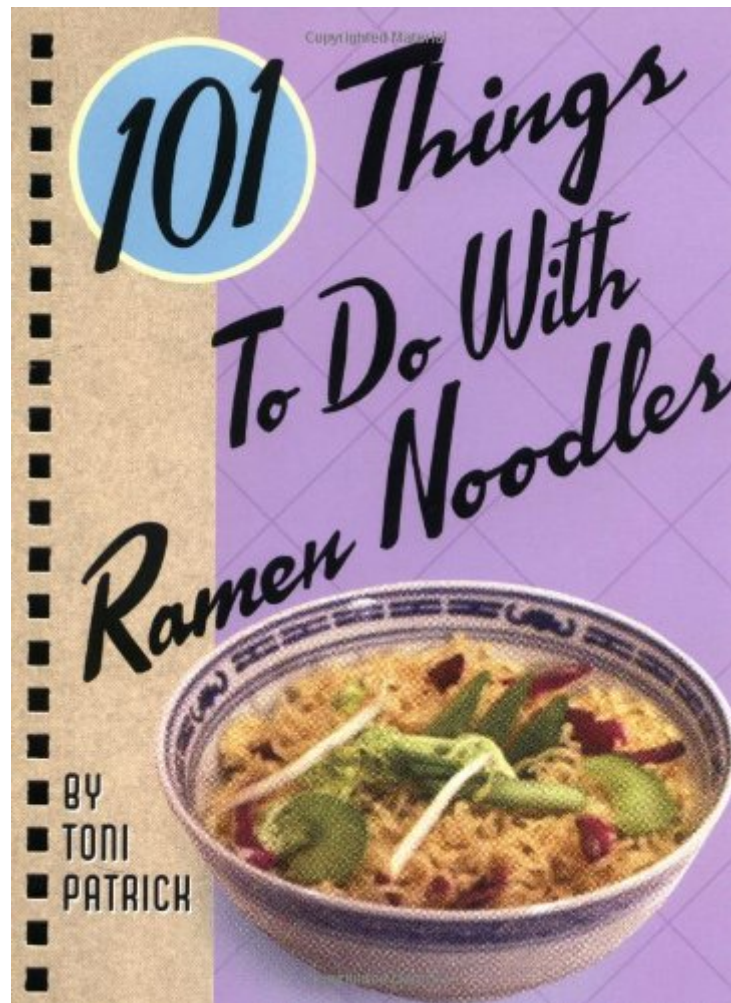


The book was found

# 101 Things To Do With Ramen Noodles



## Customer Reviews

i used to be one of those people that ate out for lunch every day. But I've come to the realization that the \$100 to \$125 a month I'm spending eating out fast food can be better spent on other things. Ramen Noodles have stepped up to become a quick, and cheap way to have lunch, especially in a busy office such as the one I work in. They come in so many flavors now to boot. I laughed when I saw this book but how can you go wrong for \$10? Regular Ramen noodles are just fine by me but Toni Patrick puts a charge into them with some amazingly creative additions. For example, spice up a plain can of tomato soup with some noodles or add some fresh veggies to make a Ramen vegetable soup. Not all of them will work for your office lunch as some will require baking and a bit of cook time. I personally love the parmesan Noodles or the Alfredo Noodles which are very quick and easy to make. Or there is the one person Ramen Lasagna with just a cup of sauce, and some ricotta and mozzarella that can be made in a 4" x 4" pan. Perfect for a toaster oven if you have one at work. I really can't get into some of the breakfast recipes but perhaps the kids might. But this book did help spice up lunch a little bit and turn more boring, but cheap Ramen Noodles into something more.

These recipes are so creative! I've never even thought about any of them, but they are delicious! Some of them even have multiple servings for under a dollar!! Love the wide variety of recipes they have to choose from... vegetarian, soups... in fact there are a lot of categories. You can try several of these recipes and never get tired of Top Ramen again! In fact, I think I like it even more now! They are easy to make as well, and easy for a teen like me to understand. The one thing I would change if I could would be to insert pictures of what the recipes look like when they are done, or at least a brief description. But even without those features, I still love this book. VERY AFFORDABLE! Once I go to college I'm hauling this thing with me!

At first glance, one might think this book is geared solely toward the college crowd. While it is certainly useful for them, it's also very useful in our house of 30-somethings on a budget. Many of the recipes don't use the seasoning packet, so those with sodium concerns can relax. Most of the recipes are very easy and simple with cheap things you're likely to have on hand (i.e. hamburger, cheese, onion, sour cream, soup) and a lot of variety (soups, salads, beef, chicken, pork, etc.). Most of the recipes are for 2 servings, making it nice for couples, though certainly you could double it for a larger household. The book even has a plastic cover (to protect from splatters) and is spiral bound so you can lay it flat on the counter and read the recipes while you cook. There is plenty of space on

each page to make notes (i.e. "next time add more onions"). The only negative thing is that most of these recipes use several pans -- you need one to boil the noodles in (why are there no microwave directions for Ramen Noodles?) while you're making the bulk of the recipe in another pan, then you have to drain the noodles with the strainer ... you get the idea. Totally worth 10 bucks, though.

I bought this book for my 18 year old college bound niece. She is a freshman at Loyola Marymount in L.A. and is on her own for the first time. I sent this book and a case of Ramen through to her at school. She loved the book and said 99% of the recipes are really simple and actually taste great. There is Parmesean Noodles, Alfredo noodles, mexican spaghetti and a chocolate crunchy noodle recipe. This is a definite buy for any college student or anyone looking for affordable ways to make meals, considering Ramen is like 10 cents a bag.

Don't look down your nose on kitchen newbies. They have to eat, too -- therefore, they are willing to learn or they will starve! And, with little or nothing in your pocket, the decision to learn is made for you by the Kitchen Gods! 101 Things to Do With Ramen Noodles is an excellent, spiral-bound (WHY aren't all cooking and craft books designed this way???), nicely written and informative guide to lots and lots of stuff to do with those cheap noodles that can be found in every supermarket and discount store. The last time I was in a college book store, they had them there, as well. If you are looking for something to do with this stuff rather than blend it with boiling water, this is the book for you. Surprise! You DON'T have to use all of that "flavor" packet (salt, salt, salt and more salt) and there are recipes that will turn your Ramen Noodles into a more solid meal! You can also use it to whip up a dessert. (Definitely hold the "flavor" packet for that one!) More experienced cooks will roll their eyes complaining, "Oh, I could have told you how to do this..." However, it's not for those of us who have been cooking for half a century or more. For the target audience, 101 Things to Do With Ramen Noodles is a wonderful guide to saving a bundle. And, it's sure a step up from going to "that Scottish restaurant." Highly recommended.

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