

Last week I went to dinner at some friends' house, and they made oden. When I first came to Japan, I thought oden was pretty gross, because of the smell that filled convenience stores in winter. Plus, everything inside had the same brown-ish color, which made it all seem totally unappealing to me. Soon, I learned the names of all the things inside oden. But still, most of the items inside didn't look tasty. I went a long time without ever trying oden.

Then one day, I was invited to an enkai at an oden restaurant. I hesitated, because of the bad smell and uninviting look of most of the oden that I had seen in Japan. But I am not usually one to turn down a new kind of food, so I said ok and went along to see what it would be like. It turned out that oden was pretty tasty! I really enjoyed everything that we ate that night, and oden was starting to appeal to me more and more. But that was the only time that I had eaten it!

Then this year, I had been seeing oden in convenience stores, but instead of feeling sick, I actually considered trying it! So I was particularly happy when my friends said they were having oden for dinner. It had been a long time since the enkai at the oden restaurant so I was ready to try it again—and it was delicious! My friends told me their recipe, which was passed down from their (Japanese) family, so last night I tried it.

I cut up some daikon, gobouten, atsuage and some onion, and added it all to my broth. I wished that I didn't live alone so that I could put more different things into my oden. But if I made it with lots of ingredients, I would have been eating it for a week! All in all, my oden turned out well. It was hot and delicious when I ate it, but when I put in more ingredients to cook for later, I forgot about it and all the broth burned away! Now I have some very burned oden leftovers in my fridge to eat for dinner tonight. ]

I'm glad that I learned how to make oden last week. I'm even happier that I gave it a chance and learned to love another kind of Japanese food that I didn't like at first. Do you have any suggestions for me about how to make my oden more delicious? What do you put inside? I'd love to know!!