

Long Life Noodles with Meat Sauce

Makes 4 servings

Marinade

2 teaspoons dark soy sauce
2 teaspoons rice wine or dry sherry
1 tablespoon cornstarch

3/4 pound ground meat (pork, beef or chicken)

Sauce

3/4 cup chicken broth
2 tablespoons oyster-flavored sauce
1 tablespoon hoisin sauce
1 tablespoon sesame oil
2 teaspoon dark soy sauce
2 teaspoons chili garlic sauce
1/8 teaspoon white pepper

1 tablespoon cooking oil
2 tablespoon minced garlic
2 green onions, chopped
2 teaspoons cornstarch mixed with 1 tablespoon water
4 cups cooked rice stick noodles
Chopped cilantro for garnish

Combine marinade ingredients in a medium bowl. Add ground meat; stir to evenly coat. Let stand 15 minutes.

Combine sauce ingredients in a medium bowl; set aside.

Place a wok or stir-fry pan over medium-high heat until hot. Add oil, swirling to coat sides. Add garlic and green onions; cook, stirring, until fragrant, about 20 seconds. Add ground meat; stir fry until browned and crumbly, about 3 minutes. Add sauce; bring to a boil. Add cornstarch solution; cook, stirring, until sauce boils and thickens, about 30 seconds.

Divide cooked noodles among 4 large bowls. Ladle about 3/4 cup meat sauce over noodles in each bowl. Garnish with cilantro.

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