

Dandan Noodles



Background: Straight from the [Wikipedia page](#): “The name refers to a type of carrying pole (dan dan) that was used by walking street vendors who sold the dish to passers-by. The pole was carried over the shoulder, with two baskets containing noodles and sauce attached at either end. The name translates directly as “noodles carried on a pole”, but may be better translated as “peddler’s noodles”. It’s one of my favorite dishes that my mom loves to make

Ingredients:

- Noodles (Wonton preferred)
- Ground Pork (or Tofu for Vegetarian Option)
- Preserved Mustard
- Garlic
- Green Onion
- White Onion
- Sesame Seed Oil
- Cooking Wine
- Soy Sauce
- Chilli paste
- Cucumber (Persian)
- Egg

Sauce

- Soy Sauce
- Vinegar
- Brown Sugar (tsp)
- Chili Oil (tsp)
- White Pepper (tsp)
- Green Onion
- Diced Garlic

Noodles

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Images of Ingredients



Dandan Noodles

Directions:

1. Dice up onion, green onion, garlic, mustard
2. Heat skillet with oil and add ground pork.
3. Add diced onion and garlic
4. Add a little bit of cooking wine & black sesame oil
5. Add mustard, & remaining onion, some soy sauce, a little bit of brown sugar



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Directions:

5. Bring water to boil, add noodles and boil for 1 min (This may vary depending on the noodles you choose, follow the instructions on your noodle package).
6. Stir occasionally & strain noodles when ready.
7. Slice cucumber
8. Fry Egg and slice into strips when done
9. Prepare Sauce (see ingredients from first page)



Noodles

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Serve and Enjoy!
