

# Scallion Flavored Noodles (葱油拌面)



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5 from 8 votes

## Ingredients

### INGREDIENTS FOR THESCALLION OIL

- 1.25 cup vegetable oil 240 grams
- 8-10 shallots 200 grams
- 20 -25 pieces scallion 180 grams
- 6 slices ginger
- 1 small piece cinnamon
- 2 pieces bay leaves
- 1 piece star anise

### INGREDIENTS FOR THE SAUCE (Enough to make 2 cups of sauce, serve 12-15 servings of noodles)

- 2/3 cup scallion oil 130 grams
- 1/2 cup soy sauce 136 grams
- 1/2 cup oyster sauce 140 grams
- 2.5 tbsp dark soy sauce 43 grams
- 2.5 tbsp sugar 33 grams (depends on your taste)
- 1 tbsp lard 13 grams (optional, can be replaced by butter)

## Instructions

1. Cut 8-10 pieces of shallots into thin slices.
2. Cut 20-25 pieces of scallions into 2 inches long pieces. Separate the white and green parts. Slice the white part lengthwise into strips because they are thick.
3. Pour 1 cup + 1/4 cup of oil to the wok. Add the shallot along with 6 slices of ginger, 1 piece of star anise, 2 pieces of bay leaves, 1 small cinnamon stick. Turn the heat to medium - low. Fry them for about 10 minutes or until the shallots are slightly golden.
4. Fish out the shallots and use paper towels to absorb the excess oil. Discard the spices and the ginger.
5. Add the scallion into the oil. Fry it on medium low heat for 8-10 minutes. Take it out and use paper towels to absorb excess oil. Set it aside.
6. You should have about 2/3 cup of oil in the wok. To that, add 1/2 cup of soy sauce, 1/2 cup of oyster sauce, 2.5 tbsp of sugar, 2.5 tbsp of dark soy sauce. Optionally, 1 tbsp of lard. If you don't have pork lard, you can use a tbsp of butter. Heat it on

low heat for 2 minutes and the sauce is done.

7. Cook some noodles and season with this sauce. Top the fried shallot and scallion onto the noodles. Enjoy!