

DAN DAN NOODLES

(Dan Dan Mein)

1/2 lb. ground lean pork
1/4 lb. barbecued pork or cooked ham
2 qt. water
1 lb. fresh Chinese noodles
3 tbsp. oil
1/3 c. chicken stock
1 c. shredded canned winter bamboo shoots
1/2 lb. bean sprouts
2 green onions, finely chopped

Seasoning:

3/4 tsp. salt
3/4 tsp. sugar
3/4 tsp. thin soy sauce
2 tsp. cornstarch

Sauce:

1 1/2 tbsp. bean sauce
1 1/2 tbsp. chili paste with garlic
3 tbsp. oyster sauce
2 tsp. sugar

Serves 5

1. Place ground pork in a bowl. Add seasoning ingredients and mix well.
2. Cut barbecued pork or ham into thin strips, julienne style.
3. To make the sauce, mash bean sauce to a paste. Add chili paste, oyster sauce, and sugar and mix well.
4. Bring water to a boil in a wok or large saucepan. Add noodles and stir to prevent sticking. Boil, uncovered, for 2 minutes. Pour into colander and rinse under cold water. Drain.
5. Heat wok and add 1 tbsp. oil. Add ground pork and stir-fry for 2 minutes over high heat. Add chicken stock and bamboo shoots. Cover and cook for 2 minutes over high heat.
6. Add bean sprouts and barbecued pork. Stir-fry for 1 minute over high heat. Remove from wok and set aside.
7. Rinse and stir noodles under cold water. Drain; they must be slightly moist so they won't stick together when stir-fried. Immediately heat wok, add 2 tbsp. oil, and then the noodles. Stir-fry for 2 minutes over high heat.
8. Add sauce mixture and mix thoroughly. Then add pork mixture and mix well.
9. Remove to a platter and sprinkle with green onions. Serve.

Advance preparation: Steps 1–6 may be done a few hours in advance and kept at room temperature.

Variations: Use ground lean beef in place of the pork. Substitute 10 snow peas or 2 stalks celery for bamboo shoots. If using snow peas, remove tips and cut in half on the diagonal. If using celery, peel and cut into 1 1/2"-long pieces; then lengthwise into strips, julienne style. Add snow peas or celery in step 6 with the bean sprouts.