

NOODLES IN GRAVY

(Yee Mein)

10 small Chinese dried black mushrooms, or 1/4 lb. fresh mushrooms
1/4 lb. barbecued pork
1/2 lb. bok choy
1 qt. water
1 package (8 oz.) deep-fried Chinese noodles
3 tbsp. oil
1/2 lb. bean sprouts
2 green onions, slivered
1/2 tsp. salt
1/2 tsp. sugar
2 tbsp. oyster sauce

Thickener:

2 tsp. cornstarch, mixed well with 1
tbsp. cold water

Serves 6

1. Boil dried mushrooms in water to cover for 10 minutes. Drain, rinse, and squeeze dry. Remove and discard stems. Thinly slice caps. If using fresh mushrooms, thinly slice.
2. Cut barbecued pork into slices 1" by 1/2" by 1/4".
3. Break branches off center stalk of bok choy. Remove and discard any flowers. Peel tough skin off center stalk. Cut stalk and branches into 2" pieces on the diagonal.
4. Bring water to a boil in a wok or large saucepan. Add noodles and stir a little to prevent the noodles from sticking. Boil, uncovered, for 3 minutes. Drain in colander and set aside.
5. Heat wok and add 1 tbsp. oil. Add bok choy, bean sprouts, green onions, barbecued pork, and mushrooms and stir-fry for 3 minutes over high heat, sprinkling with salt and sugar. Remove from wok and set aside.
6. 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.
7. Add vegetable mixture and oyster sauce. Mix well.
8. Stir in thickener. Cook for 30 seconds. Serve.

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