Mommy’s Recipe

July 18, 2021

**Shandong Lamian**

Noodles

16 oz. dry noodles (thin)

2 Tbsp. olive oil

1 Tbsp. oyster sauce

1 Tbsp. Memmi Noodle Soup Base (Kikkoman)

Bring water to boil.

Add noodles and boil for 3 minutes.

Cover the pot and let sit for 2 minutes.

Drain the noodles and rinse with cold water two times.

Add olive oil, oyster sauce, and Memmi Noodle Soup Base.

Mix well to separate.

Meat Sauce

1 large yellow onion, chopped

1/2 tsp. salt

Vegetable oil

3 lbs. ground pork

1-2 Tbl. rice wine

2 Tbsp. Sweet Bean Sauce (Tian Mian Jiang)

2 Tbsp. plus 1 Tbsp. green onion, chopped

2 Tbsp. oyster sauce

1 Tbsp. dark soy sauce

1 Tbsp. light soy sauce

1/4-1/2 tsp. Lee Kum Kee Mushroom Flavored Dark Soy Sauce

1/2 cup water

Thickener: 1 Tbsp. cornstarch plus 1 Tbsp. cold water

Stir-fry yellow onion with oil and salt until the onion is soft.

Add the ground pork.

Add rice wine.

Add sweet bean sauce.

Add 2 Tbsp. green onion.

Add oyster sauce, dark soy sauce, light soy sauce, and Mushroom Flavored Dark Soy Sauce.

Add water.

Add thickener.

Sprinkle 1 Tbsp. green onion on top.

Assembling

Microwave the noodles to heat up.

Place a serving of noodles in a bowl, and add meat sauce on top.