

# Noodles with meat sauce

## Ingredients:

- 1 pound Chinese egg noodles or spaghetti
- 6 dried black Chinese mushrooms
- 1/2 pound ground beef or pork
- Marinade:
  - 1 tablespoon Chinese rice wine or dry sherry
  - 1 teaspoon cornstarch
- Sauce:
  - 2 tablespoons hoisin sauce
  - 1/4 cup water or mushroom soaking liquid
  - 2 teaspoons granulated sugar
  - 1/4 teaspoon chilli paste
- Other:
  - 1 8-ounce can baby corn
  - 2 green onions
  - 2 cloves garlic
  - 4 tablespoons oil for stir-frying, or as needed
  - 2 tablespoons bean sauce
  - 1 cup shredded cabbage or other green vegetable
  - 1/2 teaspoon sesame oil, or to taste

## Preparation:

Fill a large saucepan with 4 quarts water, add 2 teaspoons salt and bring to a boil. Add the noodles and cook until they are al dente (tender but still chewy in the middle), using chopsticks or a wooden spoon to separate the noodles during cooking. Drain thoroughly.

Soften the dried mushrooms by soaking in hot water for 20 to 30 minutes. Squeeze out any excess water. Thinly slice.

Combine the ground beef with the rice wine and cornstarch, using your fingers to mix together. Marinate for 20 minutes.

Rinse the baby corn under warm running water to remove any "tinny" taste. Drain thoroughly. Cut the green onion on the diagonal into 1-inch pieces. Peel and finely chop the garlic.

Heat the wok over medium-high to high heat. Add 2 tablespoons oil. When the oil is hot, add the ground pork or beef. Stir-fry until it loses its pink color and is nearly cooked through. Remove from the wok.

Add 2 tablespoons oil. When the oil is hot, add the bean sauce and garlic. Cook briefly, then add the baby corn and the cabbage. Stir-fry all the vegetables, seasoning the cabbage with soy sauce or salt during stir-frying if desired.

Push the vegetables up to the side of the wok. Add the sauce in the middle and bring to a boil. Add the meat back into the pan. Cook for a few more minutes. Stir in the sesame oil.

To serve, place the noodles on a large serving platter or in individual serving bowls. Pour the sauce over top.