

Noodles with Pork and Peanut Sauce

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|-------|-------------|---|
| 1/4 | cup | soy sauce |
| 1/4 | cup | chicken broth |
| 2 | tablespoons | cream-style peanut butter |
| 2 | tablespoons | hoisin sauce |
| 2 | teaspoons | sugar |
| 1 | pound | ground pork, pinched into 1-inch lumps |
| 3 | tablespoons | oil |
| - | - | Water |
| 1/2 | pound | dry rice threads |
| 4 | cloves | garlic, minced |
| 1 | - | medium-sized onion, cut lengthwise into thin strips |
| 1-1/2 | cup | lightly packed slivered Chinese mustard greens |

Mix together the soy sauce, chicken broth, peanut butter, hoisin sauce, sugar; set aside. Soak the rice threads in water to cover for 20 minutes.

In a wok or 10- to 12-inch frying pan on high heat, add pork to 2 tablespoons of the oil. Cook and gently stir until well browned, about 5 minutes.

Bring 4 inches of water to boiling in a 5- to 6-quart pan. Add rice threads and remaining oil. Boil, uncovered until tender to bite (about 3 minutes). Drain.

To pork add garlic, onion, peanut sauce, and the greens; stir until boiling. Spread cooked rice threads in a shallow bowl or on a rimmed plate; top with pork mixture. Makes 4 servings.

Comments:

Nutrition Information:

Source: Sunset, mid-1980s