

## Noodles with Pork and Peanut Sauce

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