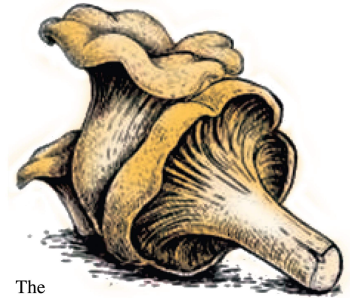


Dan Dan Noodles

simple pork & noodles

This is an amazingly simple dish that requires little time yet yields amazing results.

You can use any style of noodles for this dish, however, I prefer to use thin wheat noodles or ramen style noodles.



The
Carriage House
Cooking School

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|---------------|-----------------------------|
| 1/2 cup | tamari |
| 1/2 cup | light brown sugar |
| 1/4 cup | chili sauce (+/- on taste) |
| 1 tablespoon | sesame oil |
| 2 cloves | chopped garlic |
| 2 tablespoons | peanut oil |
| 1 pound | ground pork |
| 3/4 pound | dry ramen style noodles |
| 1 cup | chopped scallions |
| 1/2 cup | chopped dry roasted peanuts |

1. Bring a pot of water to a boil.
2. In a small bowl make the sauce by combining the first set of ingredients and mix well.
3. Heat a large skillet over medium heat. Add the peanut oil and bring it to a shimmer. Add the pork and gently brown, stirring often to break up clumps. Add the sauce mixture and bring it to a simmer. Cook for five minutes.
4. While the pork is cooking add the noodles to the water. Cook as per directions before draining into a colander.
5. Add the noodles to the skillet and mix well to combine.
6. Dived the noodles and pork into bowls and top with scallions and chopped peanuts just before serving.