

HOT AND SPICY VERMICELLI (麻婆冬粉)

(YIELD: 8 SERVINGS)



INGREDIENTS

1. Korean style vermicelli 1 bunch
2. Ground pork (20% fat) 200g
3. Diced garlic 1 tablespoon
4. Cooking wine $\frac{1}{2}$ tablespoon
5. Sesame oil 1 tablespoon
6. Soy sauce 2 tablespoon
7. Spicy bean paste (辣豆瓣醬) $1\frac{1}{2}$ tablespoons (depends on how spicy one takes)
8. Water 1 cup
9. Sugar 1 tablespoon
10. Salt 1 teaspoon
11. Chopped green onion 1 cup

DIRECTIONS

1. In a boiling pot, cook the vermicelli for about 5 to 6 minutes, drain the water and run through cold water to stop the cooking. Set aside for later.
2. In a large sauté pan, add ½ tablespoon of oil, sauté garlic and stir in the ground pork. Cook until the meat is broken evenly.
3. Add the cooking wine and stir until the wine is almost gone, then add the soy sauce and sesame oil to coat the meat with color.
4. When the meat is about fully cooked, add the pre-cooked vermicelli, spicy bean paste, water, sugar and salt. Stir frequently and evenly. The vermicelli will absorb lots of water, so add more water if needed. Add extra soy sauce to taste if needed.
5. To finish, stir in the chopped green onion and cook for another minute.