

**MOCA COOKS: Pan-Fried Noodles with Wilson Tang and Chef Julie Cole of Nom Wah Tea Parlor**

Wednesday, February 10, 2021, from 5:30 P.M. - 7:00 P.M. EST

The event is FREE but advance registration is required via ZOOM ID: 894 1357 8772.

**Pan- Fried Noodles in Superior Soy Sauce**

**SERVES 4**

Pan- fried noodles go through a two- step tango to reach peak pleasure: first they're quickly boiled and then they're thrown into the wok to get their crispiness. It's in the burning crucible of this wok, endowed with wok hei, that the noodles develop their fragrant satisfying character, commingling under such high temperature with the soy sauce, wine, oil, sugar, and herbs. If anyone asks you which dish embodies Cantonese cooking's high- wire act, it's this one.

**4 teaspoons light soy sauce**

**2 teaspoons dark soy sauce**

**1 teaspoon toasted sesame oil**

**½ teaspoon salt**

**½ teaspoon sugar**

**1 tablespoon Shaoxing wine**

**¼ teaspoon ground white pepper**

**1 lb fresh thin HK-style egg noodles (we use the Twin Marquis brand)**

**4 scallions, cut in 2-inch long slices**

**1¼ cup white onion, thinly sliced**

**3 cups bean sprouts**

**NOTE:** In our notes on soy sauce (see page 3), we recommended Pearl River Bridge Superior Dark Soy Sauce for dark soy sauce. For an added oomph, we recommend using Pearl River Bridge Superior Light Soy Sauce as your light soy sauce for this recipe.

**MIX** the soy sauces, toasted sesame oil, salt, sugar, wine, and white pepper in a small bowl and set aside.

**BRING** a pot of water to a boil and add the noodles. Cook fresh noodles for about 1 minute (or dried for about 2 minutes). Drain, rinse under cold water, drain again very well, and then pat dry with a paper towel.

**HEAT** a wok or large pan over high heat and add 1 tablespoon of neutral oil to coat. Add white parts of the scallion and onion to the pan. Stir fry for about 1 to 2 minutes. Add the noodles to the pan. Add the soy sauce mixture and toss continuously for 2 minutes or until the noodles are golden brown. Add the bean sprouts and the rest of the scallions and toss for 1 to 2 minutes, or until the bean sprouts are slightly transparent but still crunchy.

**VARIATION:**

**CHAR SIU NOODLES**

**FOLLOW** the instructions above, adding 6 to 8 ounces chopped char siu (see page 183) along with the scallions.