

Ants Climbing a Tree

¼ lb Chinese dried bean thread noodles
2 tsp sesame oil
3 Tbsp peanut oil
4 oz ground pork
4 garlic cloves minced
3" piece of ginger minced
3 Tbsp Chinese red chili bean paste
2 Tbsp light soy
3 Tbsp rice wine
1 ½ C chicken stock
2 Tbsp dark soy
3 green onions thinly sliced

Place noodles in a bowl with 4 C of boiling water; let sit until soft, about 4 minutes. Drain and toss with sesame oil. Set aside.

With oil in wok, brown pork. Add garlic and ginger, stir until aromatic. Add paste, light soy wine and stock and bring to a boil. Add noodles and cook until liquid is reduced by half (8 – 10 min). Add dark soy and onions. Serve.