

## Stir-Fried Asian Noodles with Garlic, Ginger & Green Onion

---

*4 servings*

### *Ingredients:*

- 1 5-inch piece ginger, peeled, finely chopped (about  $\frac{1}{3}$  cup)
- 1 small shallot, finely chopped
- 4 garlic cloves, finely chopped
- 1 large bunch of scallions, very thinly sliced (about 2 cups), divided
- $\frac{1}{2}$  cup grapeseed or other neutral oil
- 2 tablespoons low-sodium soy sauce
- 1 tablespoon unseasoned rice vinegar
- 1 teaspoon freshly ground black pepper
- 1 teaspoon toasted sesame oil
- $\frac{1}{2}$  teaspoon sugar
- Kosher salt
- 4 5-ounce packages wavy ramen noodles, preferably fresh
- Toasted sesame seeds and chili oil (for serving)

### *Preparation:*

- Stir ginger, shallots, garlic, and two-thirds of scallions in a large bowl.
- Heat grapeseed oil in a small saucepan over high until oil is shimmery and hot but not smoking, about 2 minutes. Pour hot oil over scallion mixture. The scallions will sizzle, turn bright green, and wilt almost immediately. Let sit 5 minutes before stirring in remaining scallions. Stir in soy sauce, vinegar, pepper, sesame oil, and sugar; season with salt. Let sit to let flavors meld, 15 minutes. Taste and adjust seasonings.
- Meanwhile, cook noodles according to package directions. Drain and toss with as much or as little scallion sauce as you'd like in bowl.
- Divide noodles among bowls. Top with sesame seeds and serve with chili oil alongside.

## Hot & Sour Soup

---

*4 to 6 servings*

### *Ingredients:*

- 4 dried Chinese fungi (about 1 ounce), such as wood ears or cloud ears
- 2 tablespoons canola oil
- 1-inch piece fresh ginger, peeled and grated
- 1 tablespoon red chile paste, such as sambal oelek
- 1/2 cup canned bamboo shoots, sliced
- 1/4 pound barbecued pork, shredded
- 1/4 cup soy sauce
- 1/4 cup rice vinegar
- 1 teaspoon salt
- 1 teaspoon ground white pepper
- Pinch sugar
- 2 quarts Chicken Stock, (College Inn or other)
- 1 square firm tofu, drained and sliced in 1/4-inch strips
- 3 tablespoons cornstarch mixed with 1/4 cup water
- 1 large egg, lightly beaten
- Chopped green onions and cilantro leaves, for garnish

### *Directions:*

- Put the wood ears in a small bowl and cover with boiling water. Let stand for 30 minutes to reconstitute. Drain and rinse the wood ears; discard any hard clusters in the centers.
- Heat the oil in a wok or large pot over medium-high flame. Add the ginger, chili paste, wood ears, bamboo shoots, and pork; cook and stir for 1 minute to infuse the flavor. Combine the soy sauce, vinegar, salt, pepper, and sugar in a small bowl, pour it into the wok and toss everything together - it should smell really fragrant. Pour in the Chinese Chicken Stock, bring the soup to a boil, and simmer for 10 minutes. Add the tofu and cook for 3 minutes.
- Dissolve the cornstarch in the water and stir until smooth. Mix the slurry into the soup and continue to simmer until the soup thickens. Remove the soup from the heat and stir in 1 direction to get a current going, then stop stirring. Slowly pour in the beaten eggs in a steady stream and watch it spin around and feather in the broth (it should be cooked almost immediately.) Garnish the hot and sour soup with chopped green onions and cilantro before serving.