

Kua Mee

Ingredients

16 oz Rice Noodles (dried medium,	soak in warm water 30 minutes)
3/4 c Sugar (plus 1/2 teaspoon)	1/3 c Vegetable Oil (plus 3
tablespoons)	3/4 c Water
2 1/2 t Salt	1 1/2 t Fish Sauce
4 clv Garlic (minced)	1 Shallot (minced)
1/2 lb Pork Chop (thinly sliced)	1 t Soy Sauce
2 Eggs	0 pn Ground Black Pepper
1 1/2 c Bean Sprouts	1/2 c Cilantro (chopped)
3 Green Onions (chopped)	

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Instructions

1. Crack eggs in a small bowl. Add 1/2 teaspoon soy sauce, pinch of salt and pinch of pepper. Beat well with a fork. In a nonstick pan, add 1 tablespoon oil and set to medium heat.
2. Add half the egg mixture and move it around the pan to form a thin omelet. When the eggs begin to firm up, use a spatula to flip the omelet. Cook for another 2 minutes then repeat with the rest of the eggs. Stack the omelets on top of each other, roll it and slice the egg into long thin slices. Set the egg slices aside.
3. Finely chop 2 cloves garlic and thinly slice the pork. In a pan, add 2 tablespoons oil and sauté the garlic on medium heat. Add the pork, 1/2 teaspoon salt, 1/2 teaspoon sugar, 1/2 teaspoon soy sauce and 1/2 teaspoon fish sauce. Stir fry until the pork is cooked. Remove from pan and set aside.
4. In a pan, add 1/3 cup oil and 3/4 cup sugar and put on low-medium heat. Slowly stir the sugar with a spatula until it caramelizes. Add 2 cloves garlic and shallots. Fry until golden then add water. Continue to stir with a spatula until all the sugar dissolves. Add 2 teaspoons salt and 1/2 teaspoon fish sauce.
5. Turn the heat up to high. Add the noodles. Use chopsticks to move the noodles

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around. Make sure the sauce evenly coats the noodles. Stir fry for about 3 minutes until the noodles are cooked.

6.Remove the noodles from pan and add to a large mixing bowl. Let the noodles cool down a little. Then add the pork, bean sprouts, egg slices, cilantro and green onions. Toss all the ingredients together and serve.