

Yunnan Rice Noodle Soup

Ingredients

7 oz Ground Pork	2 t Rice Wine
2 1/4 t Dark Soy Sauce	1 T Soy Sauce
2 T Water	7 oz Rice Noodles (dried)
3 T Vegetable Oil	2 t Ginger (minced)
1 T Garlic (minced)	1 Red Chili (sliced)
6 c Chicken Broth	1/4 t Sugar
3 1/2 oz Bean Sprouts	3 1/2 oz Baby Bok Choy
1 3/4 oz Chinese Chives (cut into	1-inch pieces)
5 1/3 oz Pickled Mustard Greens	(chopped)
1/4 c Cilantro (chopped)	1 Green Onion (chopped)

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Instructions

1. Add the ground pork to a bowl, and add rice wine, 1/4 teaspoon dark soy sauce, soy sauce and 2 tablespoons water. Mix until the meat has absorbed all the marinade liquid. Set aside in the refrigerator.
2. Soak rice noodles in warm water for 1 hour. Then cook the soaked noodles in a pot of boiling water until just cooked through. Rinse the noodles in cold water and set aside.
3. Preheat a soup pot over medium high heat. Add oil, along with the ginger, garlic, and chilies. Cook for a minute until fragrant. Add the marinated meat, turn up the heat, and fry until it is cooked through.
4. Add the broth, 2 teaspoons dark soy sauce, and sugar. Bring to a boil. Once boiling, add in the bean sprouts, bok choy, and chives. Bring to a boil again, stir in the noodles, and salt to taste.
5. Serve immediately with the pickled mustard greens, cilantro, and green onions.