

Zhūròu Lāo Miàn

Pork Lo Mein

Yield: Serves 4-6

Ingredients:

- 1 lb Pork Tenderloin (**Zhūròu**)
- 1 lb Fresh Lo Mein Noodles
- 4 Tbs Peanut Oil (**Huāshēngyóu**) - divided
- 1 bunch Green Onions (**Cōng**) - cut into 1 inch lengths - divided white and green
- 1 Bell Pepper (**Dēnglóng Jiāo**) - red, yellow, or orange - julienned
- ½ Medium Red Onion (**Hóng Cōngtóu**) - halved and sliced thin
- 8-10 Shitake Mushrooms (**Xiānggū**) - stems removed and sliced thin
- 2-4 Baby Bok Choy (**Báicài**) - sliced into 'ribbons'

Marinade:

- 3 cloves Fresh Garlic (**Dàsuàn**) - sliced thin
- ½ inch piece Fresh Ginger (**Jiāng**) - minced
- ¼ Cup Shao Xing Rice Wine (**Liàojiǔ**)
- 2 Tbs Light Soy Sauce (**Shēng Chōu**)
- 2 Tbs Dark Soy Sauce (**Lǎo Chōu**)

Sauce:

- ¼ Cup Dark Soy Sauce (**Lǎo Chōu**)
- 2 Tbs Light Soy Sauce (**Shēng Chōu**)
- 2 tsp Toasted Sesame Oil (**Zhīmayóu**)
- 2 tsp Granulated Sugar (**Táng**)
- 1 tsp Ground White Pepper (**Bái Hújiāo**)

Preparation:

- 1) Place your pork in the freezer for 15-20 minutes to 'firm up' (this makes it easier to slice very thin) - Once 'firm', slice into apx ⅛ inch thick slices and set aside
- 2) In a medium bowl, mix up all of the marinade ingredients until well incorporated - Add sliced pork and toss to combine making sure the pork is well coated - Set aside until needed
- 3) Cook your noodles according to manufacturer's instructions - Once cooked, drain and rinse with cold water to stop further cooking - Set aside until needed
- 4) Place all of the sauce ingredients in a small container with a tight lid (a small mason jar works well for this) and shake it up until well mixed - Set aside until needed
- 5) Prep all of your vegetables and place them in individual bowls until needed (make sure you separate the white and green parts of the green onions)
- 6) Heat 2 Tbs of the peanut oil in a wok over high heat until just smoking - Add the pork and its marinade to the wok and stir-fry until seared on all sides and cooked through (apx 2-3 minutes) - Transfer the seared pork (and garlic/ginger) to a clean bowl and set aside until needed
- 7) Using a paper towel, wipe out the wok removing any remaining marinade/oil
- 8) Heat the remaining 2 Tbs of peanut oil until just smoking - Add the bell pepper to the wok and stir-fry for 1 minute - Add the red onion and white parts of the green onion to the wok and continue to stir fry for another minute - Add the mushrooms to the wok and continue to stir-fry for another minute - Add the bok choy to the wok and continue to stir-fry until the bell pepper is fork tender (apx 1-2 minutes more)
- 9) Pull everything up the sides of the wok and add the sauce to the bottom of the wok to 'deglaze'
- 10) Add the cooked noodles the sauce and, while continuously stirring, allow to heat through (apx 1 minute) - Pull the vegetables down off the sides and toss to mix everything together - Remove from heat
- 11) Time to make a choice... Either transfer to a serving dish and garnish with the seared pork and the green parts of the green onion (traditional) -OR- add the seared pork and the green onion and give it a quick toss before transferring to serving dish ('restaurant style')
- 12) Serve immediately

