

## Chow Mein with Lap Cheong

- 2 Tbs vegetable oil
- 3 lap cheong, rinsed in warm water, drained and finely sliced
- 2 garlic cloves, finely chopped
- 1 two inch piece of ginger, finely chopped
- 2 scallions, thinly sliced
- 2 Tbs oyster sauce
- 2 Tbs sesame oil
- 3 Tbs fish sauce
- 3 Tbs soy sauce
- 1 small head bok choy, coarsly sliced crosswise
- a handful of dried red peppers, or 1/4 tsp red pepper flakes
- 8 ounces Chinese type noodles (egg, soba, somen or udon noodles)

*Lap cheong are firm, cured, waxy pork sausages, available in Chinese food markets. Sweet and savory, they can be steamed with rice, chicken or pork, added to an omelet or stir-fried with a variety of vegetables*



Cook the noodles according to the package instructions, rinse in cold water to stop the cooking, drain and mix with a small amount of vegetable oil to keep from sticking.

Heat 1 tablespoon of oil in a wok or large frying pan. Add the lap cheong and stir fry for a few minutes until golden brown. Transfer to a plate.

Add 1 taablespoon of oil to the wok or pan and heat. Add the scallions, garlic, red peppers and bok choy and stir fry 2 or 3 minutes. Transfer to the plate with the lap cheong.

Mix together the oyster sauce, sesame oil, fish sauce and soy sauce. Pour the mixture over the cooked noodles and mix.

Put the noodles in the pan and cook for 2 or 3 minutes to warm through. Add the lap cheong and vegetables and cook for another minute. Serve immediately.

