

Yi Mein

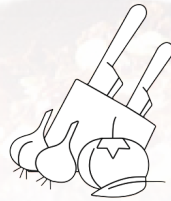
(Long Life Noodles)

Prep Time: 10 minutes

Cook Time: 10 minutes

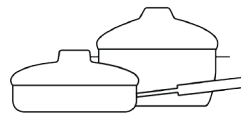
Servings: 3

Fun Fact: Long life noodles symbolize longevity and can be found at most Chinese celebrations, especially for the Chinese New Year.



Ingredients

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|---|---|
| 3 quarts of water for pre-cooking the noodles | 2 tablespoons oyster sauce |
| 1 package Yi Mein noodles (12 ounces dry) | 1/2 teaspoon sesame oil |
| 1/8 teaspoon sugar | White pepper, freshly ground |
| 1/4 teaspoon salt, or to taste | 3 tablespoons of canola oil |
| 1 tablespoon hot water | 3 shiitake mushrooms, thinly sliced |
| 2 teaspoons regular soy sauce | 8 ounces Chinese chives, cut into 2-inch long pieces
(separate light and dark green parts) |
| 2 teaspoons dark soy sauce | |



Directions

1. Boil 3 quarts of water in a large wok or pot. Once boiling, add noodles and boil for 3 to 4 minutes to keep them firm and chewy.
2. Drain noodles and set aside.
3. Dissolve sugar and salt in 1 tablespoon of hot water and add the regular soy sauce, dark soy sauce, oyster sauce, sesame oil, and white pepper. Stir well and set aside.
4. If using wok, heat until just smoking and spread 2 tablespoons of oil around the perimeter. If using pan, add 1 tablespoon of oil.
5. Add mushrooms and light green parts of the chives, and stir fry for 30 seconds. Add another tablespoon of oil if too dry.
6. Add the noodles and stir fry for another 20 seconds.
7. Spread prepared sauce mixture evenly over the noodles, and stir fry together for 1 minute, or until soy sauce mixture is distributed evenly. (If using a wok, may need to spread another tablespoon of oil around the perimeter of the wok to prevent sticking.)
8. Mix gently before adding the remaining green parts of the chives. Mix again until bright green and noodles are heated through (1-3 minutes).