

## Recipe from China

### Minced Pork Noodles—Zha Jiang Mian



This famous noodle dish is popular across the country; however, you may see many restaurants offer it as **Beijing style Zhajiangmian** on their menu. The highlight of this recipe is the minced pork sauce or pork gravy, which differs from northern China to Southern China. The two essential sauces stay the same: sweet bean sauce and soybean paste.

To make authentic zha jiang mian, you will need yellow soybean paste(黄豆酱). There are several varieties to choose from but generally, they are called Huang Dou Jiang.

#### Ingredients:

- 250 g (9 ounces) yellow soybean paste (please do not use dry paste)
- 250 g (1/2 lb.) pork belly finely chopped
- 2 Tablespoons cooking oil
- 1 Tablespoon sugar
- 2 Tablespoons minced fresh skinless ginger
- 4 Spring onions using the white parts only, finely diced
- Supplementary sauces
- Sesame oil for taste

#### Garnish:

- De-shelled Edamame bean, finely chopped cedar leaves, Bean sprout (root removed), Julienned cucumber, Red radish, finely chopped celery

#### Preparation:

1. Add around 1 tablespoon of cooking oil in a pan and fry the diced pork until withered and slightly browned. This process is why we call it "fried" sauce.
2. Pour in Chinese cooking wine for a purer taste. Move the pork to the edges of the pan, add garlic and ginger, fry over slow fire until aromatic. Turn the heat down, otherwise the ginger and garlic might burn.
3. Pour in Huang Dou Jiang, dark soy sauce, and let simmer for 15 minutes over low heat. Mix in sugar.
4. If necessary, increase heat to thicken sauce slightly.
5. Blanch the vegetables and cook the noodles. Top the sauce and serve immediately.