

## CAPITAL SAUCE PORK RIBBONS OVER POT-BROWNEED NOODLES

(adapted from Barbara Tropp [Modern Art of Chinese Cooking](#))

1 pound boneless pork loin

*to marinate the meat:*

2 T soy sauce  
2 T Chinese rice wine  
1 T water  
4 t cornstarch  
½ tsp sugar  
¼ tsp sesame oil  
6 scallions

*Sauce ingredients*

3 T hoisin sauce  
2 T Chinese rice wine  
1.5 T soy sauce  
5 t sugar  
½ t sesame oil

2 T peanut oil

*For the noodles:*

½ pound long Chinese thin egg noodles  
1 tsp sesame oil  
1 tsp salt  
6 T peanut oil

Cut the pork into thin slices 1/8 inch thick (against the grain). Cut each slice into ribbons, flattening them slightly with a meat mallet.

In a large bowl, mix the soy sauce, rice wine, water, cornstarch, sugar and sesame oil until thoroughly blended, then add the pork slices and allow to marinate for 1-3 hours at room temperature or overnight in the fridge. Drain well before stir-frying. Cut the scallions into 2-inch pieces, trimming off the root ends. In a small bowl, mix the hoisin sauce, rice wine, soy, sugar, and sesame oil, stir well to dissolve everything.

Add 2 T of peanut oil to a very hot wok, swirl to coat the pan, add the pork slices and stir fry until opaque. Add the sauce ingredients and continue cooking until the pork is cooked through, then add the scallions and reserve until the noodles are ready.

*Preparing the noodles:*

Boil the noodles until cooked, but not mushy. Drain, then run through cold water until fully cooled. Shake off excess water and lay the cooked noodles over a dish cloth, blotting it out of excessive moisture. Transfer to a bowl, adding the sesame oil to coat the strands (the noodles can be kept cold at this stage for up to 2 days).

Heat a 12 inch skillet over high heat, add 5 T oil, and heat until a strand of noodle sizzles if gently dropped on the pan. Coil the noodles evenly on the hot pan, starting at the edges, and working your way through the center. Press them with a spatula, cover the pan, then cook until the bottom is browned (5-7 minutes).

Loosen the browned noodles, slip them out of the pan, transfer to a serving platter. Mound the pork on top of the noodles, and serve immediately.

