

Noodle Threads Oyster Recipe

Ingredients: Serves 2

150g fresh oyster
100g pork intestines
1 tablespoon Chinese cooking wine
2 tablespoons dried shrimps
300g noodle threads
4 tablespoons sweet potato powder
½ teaspoon salt or to taste
1 tablespoon light soy sauce
¼ teaspoon pepper
1 tablespoon Chinese parsley
1 tablespoon fried red shallots
1 teaspoon smashed garlic
10 cups soup stock

Method:

After cleaning pork bones and pork intestine (cut into ½-inch long), blanch, and cook with scallions and wine in 12 cups of water for ½ hour, then remove and discard bones (or use 10 cups soup stock instead). Cook dried shrimps in soup stock until pork intestines are soft, season with salt and light soy sauce. Place the noodle threads in boiling water, after boils again, drain. Place into soup stock, cook until tender enough, thicken with sweet potato powder paste. Mix oyster in sweet potato powder, blanch for 5 seconds in boiling water. Put oyster in noodle threads and bring to a boil. Add pepper, parsley, red shallots or garlic paste before eating according to each one's choice.

NB: There are white color and yellow color noodle threads, the yellow kind is more suitable for this dish.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]