

Sour Hot Beef Cold Noodles Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

150g ground beef

2 red chilies

1 scallion

1 portion fine La noodles

Seasonings:

1 tablespoon soy sauce

1 teaspoon sugar

2 tablespoons vinegar

¼ teaspoon black pepper

4 tablespoons water

½ tablespoon cornstarch water

Method:

Rinse red chilies, halve open, remove seeds and dice. Rinse scallions and dice. Heat wok and stir-fry ground beef with 2 tablespoons of cooking oil until separate and dry. Add diced red chilies and seasonings to mix, then add chopped scallions and stir until evenly mixed. Bring a pot of water to a boil. Cook noodles until done, remove and rinse until cold, then mix well with a little sesame oil and transfer to a serving bowl. Spread the ground beef over top. Mix well before serving. If hot and spicy flavor is preferred, add a little chili oil to the seasonings. In order to let the sour flavor stand out, add vinegar before removing from heat to prevent it from evaporating and be sour enough even after cooking for a long time.

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