

KOREAN SHRIMP, PORK & NOODLES

F EASY

Last Modified: 01/12/2016

PREP: 13+ Hrs
COOK: 18 Min
STIR-FRY

KOREAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Pound	Pork Shoulder Roast	Strips
1	Pound	Medium Large Shrimp (36 / 40 Count)	
2	8 Oz	Packages Dried Wide Lo-Mein Noodles	Cooked
2	Tbsp	Corn Starch	
2	Tbsp	Water	Cold

MARINADE

1	Tbsp	Rice Wine (Kikkoman)	
1	Tbsp	Soy Sauce (Lee Kum Kee)	
1	Tbsp	Fresh Ginger (Peeled)	Minced
1	Tsp	Garlic	Minced

BLACK BEAN SAUCE

3	Medium	Yellow Onions	Chopped
1	Large	Colored Bell Pepper (Seeded)	Sliced
AND / OR			
1/2	Cup	Bean Sprouts (Mung)	
1 ~ 3	Tbsp	Vegetable Oil	
1/3	Cup	Fermented Black Bean Paste (Assi)	
1/2	Cup	Straw Mushrooms	Chopped
2	Tbsp	Sherry (Holland House)	
1	Cup	Chicken Stock (Swanson)	

PREPARATION

FACTOID	Delicious, dark and satisfying. Time-consuming, but extremely easy to make.
TOOLS	1) Small Mixing Bowl 2) 2 - Quart Zip Lock Bags 3) Wok 4) Large Saucepan & Lid
PREP	The Day Before: Mince the Ginger and add it to a small mixing bowl. Mince the Garlic Cloves and add them to the bowl.
PREP	The Day Before: Cut the Pork into small thin pieces (1/2 inch wide). Mix the Soy Sauce, Rice Wine, Garlic and Ginger and divide it in half in 2 zip lock bags. Marinate the Pork in one half, refrigerated for a minimum of overnight. Refrigerate the other half of the Marinade.
PREP	45 Minutes Before: Rinse, peel and devein the Shrimp. Add the Shrimp into the reserved Marinade for 30 minutes, just prior to stir-frying.
PREP	15 Minutes Before: Cook the Lo-Mein Noodles according to package directions. Drain, cover and set them on the OFF burner to keep warm.

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PREP	BLACK BEAN SAUCE 1) Chop the Yellow Onions and set them aside. 2) Slice the Bell Pepper and add it on top of the Onions. 3) Chop the Straw Mushrooms and set them aside.
	1 In a Wok over high heat, stir-fry the Onions and Red Pepper until soft and set them aside.
	2 Add in the Vegetable Oil and the Black Bean Paste (The amount of Oil required varies, but don't be stingy). Stir quickly for 2 to 3 minutes to avoid burning.
3 Add in the Marinated Pork and stir-fry until done (1 to 2 minutes).	
4 Add in the Onion Mixture and the Bean Sprouts, Straw Mushrooms and Sherry and mix well. Add in the Chicken Stock and bring it to a boil. Add in the Shrimp and stir-fry them for no more than 2 minutes longer.	
5 In a small mixing bowl, thoroughly mix the Corn Starch and Water. Add the Corn Starch mixture slowly into the Wok while stirring until the mixture reaches the desired consistency.	
SERVE	Place the hot Lo-Mein Noodles on a serving platter, pour the stir-fry evenly over the top and serve while hot.

