

Marco's garlic noodles

Noodle source:

<https://www.serious-eats.com/2014/04/chinese-noodles-101-guide-to-types-and-styles-of-chinese-egg-noodles.html>

There are a few types of Chinese noodle and I will be using for Lo Mean noodle for this recipe. You can substitute it with spaghetti, pastas, or other types of egg noodle. Cooking time varies.

You should be able to purchase lo mean noodles at Ranch 99 or large chain Asian markets.

- 1 tablespoon of oyster sauce
- teaspoon of light soy sauce
- 1.5 teaspoon of fish sauce
- 1 tablespoon of sesame oil
- 1 table spoon of chicken bouillon
- 1 teaspoon of white pepper
- 2 teaspoons of sugar
- 8 tablespoon of unsalted butter
- 12 garlic cloves, minced
- 2 to 3 tablespoons of cilantro, rinsed and finely chopped
- 1/2 cup of grated parmesan cheese
- Optional: 2 teaspoon of red pepper flakes

1.5 to 2 lb of dry, uncooked, lo mean noodles.

Boil 6-8 quarts of water. Add a small amount of salt, about 1/2 tablespoon in water. When water is boiled, add noodles and using a pair of chopsticks or a thong, loosen noodle while in hot water for about 25-30 seconds. Move noodles laterally every minute, and boil noodles for 4 to 5 minutes (depending on your heat). I use high heat and prefer it al dente with a a bit of crunch.

Pour noodles in the strainer and rinse with running cold water for 30 seconds minimum. Use fingers to loosen the noodles as water runs. Leave noodles in the strainer and let water drip and dry.

Meanwhile, minced 12 cloves of garlic. Quick tip: smashing the garlic with the back of the knife will brings the flavor of the garlic out before minced. A bit more effort but do it.

Using a 15 inch deep pan (or slightly 18" deep pan and/or a wok), heat pan in medium heat until pan is hot.

When pan is hot, add 1 stick of unsalted butter and let butter melt for 45 seconds, then reduce the heat to low, add garlic in pan and sauté for 3-4 minutes.

In another bowl, add the oyster sauce, light soy sauce, sesame oil, fish sauce, sugar, chicken bouillon, and white pepper and mix with a whisk. Add the liquid mixture in the garlic butter and cook in medium heat for 1 min. Stir frequently throughout the minute. Toss in the noodles and mix it with the mixture. Quick hands and move noodle and sauce constantly. Tip: I use a pair of chopsticks and a spatula to do the mixing and normally pick up the noodles from the middle and pick it up and push it to the two sides of the pan.

After 2-3 mins of mixing, add grated parmesan cheese and cook for another 1 min in medium heat.

Turn heat off and add in the cilantro and give it a few more toss.

Put noodles in plates and serve hot/warm.