

Sai Fun

Ingredients

- Sai Fun (vermicelli - bean thread) - soaked in water until soft, then drained and set aside
- Lop Cheong, sliced diagonally
- Pork for chow - sliced and marinated with a little oyster sauce and soy sauce
- Shrimp - shelled and cleaned
- celery, onions, garlic - chopped
- oyster sauce, salt, soy sauce, chicken broth
- oil
- green onions, sliced

Directions

1. Heat a little oil in a wok. When hot, saute shrimp. When pink, remove from wok and set aside.
2. Add a little more oil and saute garlic, celery and onions. Do not over cook. Remove from wok and set aside.
3. Fry lop cheong. When done, remove to paper towel (to soak up grease), and drain out the fat from the wok.
4. Add a little oil and stir fry pork, cooking till slightly crispy. Remove from wok.

5. Add a little oil and stir fry the sai fun. Stir it around as it will tend to stick to wok unless you add more oil.
6. After stirring for a minute, add 1/2 of the celery/onion/garlic mix to sai fun and also the chicken broth to cover the sai fun completely. Add some salt, oyster sauce and soy sauce (not too much or it will be too salty).
7. Cover wok with a lid and turn flame down to medium. Cook about 5 minutes until the sai fun is soft and cooked. When done, add the lop cheong, pork, shrimp and the rest of the celery/onions/garlic mix.
8. Taste and correct seasoning if necessary. Top with sliced green onions.



The final dish: The celery should add some crunch, the onion and garlic flavor. The pork should be kind of crispy. The shrimp is added last so it will not be overcooked and the green onions should add flavor and color.

