

Asian Noodle Soup

Recipe adapted from: Martin Yan's "Eight Precious Noodle"

Serves 4

12 ounces Chinese Egg Noodle
1/2 cup bamboo shoots
1 celery stalk julienned
1 cup snow peas, julienned
1/2 cup egg shreds (see recipe below)
3 1/2 cups low-sodium chicken broth
2 tablespoons Oyster Flavored Sauce
2 tablespoons Soy Sauce
1/4 teaspoon Chile Garlic Sauce (add 1/4 tsp more for more heat)
2 Green Onions julienned
1/3 cup fresh cilantro leaves, lightly chopped

1. Cook noodles in a pot of boiling water according to package directions. Drain, rinse with cold water, and drain again. Place noodles into 4 soup bowls or 1 large serving bowl.
2. Parboil bamboo shoots, celery, and snow peas, in a pot of boiling water for 2 minutes. Drain the vegetables, rinse with cold water, and drain again. Arrange the vegetables, green onions, and egg shreds decoratively over the noodles.
3. Combine the broth, oyster flavored sauce, soy sauce, and chile garlic sauce in a saucepan, and bring to a boil. Pour the liquid over the noodles and garnish with the fresh cilantro.

Aditions:

Cooked, sliced chicken
Cooked shrimp

Egg Shreds

1. Beat 2 eggs with a pinch of salt.
2. Heat an 8 inch, non-stick frying pan over medium heat. Add 1/4 teaspoon cooking oil to pan. Pour in 1/3 of eggs and swirl pan to cover entire bottom. Cook until egg is lightly browned on bottom and set on top, about 1 minute. Turn the egg sheet over and cook 5 seconds, then slide out of the pan.
3. Repeat to make 2 more egg sheets. When the sheets are cool, cut in half, stack, and slice crosswise into 1/8" shreds.

Wine Recommendation:

2007 Louvetrie (Jo Landron) Muscadet Sèvre et Maine Hermine d'Or

90 points Wine Enthusiast: " This 2007 from Joseph Landron has a delicious crispness, acidity layered with ripe green plums and green apples. This probably could age for 2-3 years."

Marvelous Muscadet

...and THAT it is!

The 2007 Domaine de la Louvetrie Muscadet Sur Lie Sevre et Maine is an absolutely marvelous summer quencher. It has everything I look for in a Muscadet...a sweet fragrant nose, a minerally palate and a bone dry lingering finish.