

Bak Chor Mee (???) Singaporean Chinese Noodles

Yield: 4 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/jamaican-brown-stew-liver-recipe>

Ingredients:

- 7 7/8 cups egg noodles dried
- 2 handfuls beansprouts fresh
- 1 3/4 cups mince your choice, pork, chicken, turkey, beef
- 2 teaspoons light soy sauce
- 1/4 teaspoon ground white pepper
- 1 teaspoon cornstarch cornflour
- 1 teaspoon sesame oil
- 4 1/4 ounces pork very thinly sliced, or chicken, for very quick cooking
- 1 teaspoon light soy sauce
- 1 pinch white pepper
- 4 1/4 ounces liver thinly sliced, for very quick cooking
- 1 teaspoon light soy sauce
- 1 pinch white pepper
- 6 1/3 cups water
- 2 1/4 pounds pork bones or some chicken wings
- 2 scallions spring onions, sliced in half
- 10 black peppercorns
- 1 star anise petal
- 2 teaspoons salt
- 1 handful anchovies dried
- 2 1/8 ounces shiitake dried
- 2 1/8 cups hot water
- 2 tablespoons dark soy sauce
- 1 tablespoon fish sauce
- 1 teaspoon chinese black vinegar
- 1 teaspoon sugar
- 1 teaspoon sambal or Chinese chilli oil with the bits
- 1 teaspoon lard crispy, pieces if using
- 1 teaspoon light soy sauce
- 1 teaspoon fish sauce
- 2 tablespoons mushroom stewed, liquid

- 1 teaspoon chinese black vinegar
- 2 tablespoons soup from above
- 12 meatballs
- 8 fishballs
- lettuce leaves as needed
- scallions spring onions, sliced small
- lard crispy fried
- fried shallots crispy

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 165 milligrams
4. Fat: 14 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 4 grams
8. Sodium: 2700 milligrams
9. Sugar: 18 grams

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