

# Penang Hokkian Mee/Prawn Mee, simply delicious !!

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-braised-pork-spare-ribs-recipe>

## Ingredients:

- 1 1/8 pounds spareribs pai kuat, 2.5-3 lt of water
- seasoning salt
- rock sugar
- 1 1/8 pounds prawn fresh medium size of, shelled
- 7 ounces pork lean
- yellow noodles fresh
- rice vermicelli
- bean sprouts
- water spinach Kangkung
- hard boiled eggs shelled and cut half or quartered
- crisps Some shallot
- 2 tablespoons chili paste cili Boh, i use homemade chili paste
- 1 onion
- 6 shallots
- 3 cloves garlic
- 1 inch young ginger
- dried prawn soaked and pounded
- 1 teaspoon belacan