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DON DON NOODLES

- **1 tbsp. chili sauce with garlic, available in Asian grocery stores**
- **1 green onion, finely chopped**
- **1/2 tsp. finely chopped fresh ginger**
- **1 tsp. sesame oil**
- **1/4 cup chicken broth**
- **1 tsp. sherry**
- **1/2 lb. fresh fettuccine or Chinese wheat noodles**
- **1 tbsp. oil**
- **1/4 lb. ground pork**
- **2 tbsp. hoisin sauce**

Combine green onion, chili sauce, ginger, sesame oil, chicken broth and sherry in a small bowl and whisk until combined. Set aside. Cook noodles in boiling water for 2 to 3 minutes, until almost done. Drain and rinse with cold water.

While water heats for noodles, heat oil in a large skillet over medium heat. Brown ground pork with hoisin sauce, breaking up meat into tiny crumbles. Add the noodles and sauce, turn heat to high and toss noodles in sauce until liquid is reduced by about half. Remove from heat and serve hot or cold. Makes 2 to 3 servings.