



Sesame Oil Mee Sua with Hard Boiled Egg

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/2 tbsp sesame oil
- 1/2 tbsp oil
- 2 cloves garlic, minced
- 6 fish balls, halved
- 1/4 tsp ground white pepper
- 1 tbsp light soy sauce
- 2 tbsp shao xing rice wine
- 2 cups chicken stock
- 1/4 tsp salt to taste
- 2 bundles mee sua
- handful torn lettuce leaves (cos or iceberg)
- 2 hard boiled eggs, sliced or quartered
- handful coriander leaves
- chopped spring onion
- fried garlic
- pinch ground white pepper

Instructions

note: full size view recommended for pic. photography by tseyein; styling by me and tseyein.

so we just finished prayers for the jade emperor's (tian gong) birthday. my mom was the one doing the prayers, i just helped her prep some of the food and wave some joss sticks around. and after all the prayers are done -- paper house and paper gold burned, god munched down the spirit of the food offerings -- whatever was placed on the altar

can now be packed up, preferably in our stomachs. so, i whipped together the mee sua and red-dyed hard boiled egg into a delightfully satisfying late night snack. (emphasis on snack. u'd want to increase the amount of mee sua if this is gonna be your main meal.)

~serves 2.

1. heat the oil in a saucepan. saute the garlic on medium low heat until just beginning to brown.
2. add the fish balls and fry on high heat for about 1 minute. season with white pepper, soy sauce and rice wine; cook for another minute.
3. add the chicken stock and bring to boil.
4. season to taste with salt and add the mee sua and lettuce leaves. cook for a minute on medium heat, separating the mee sua with chopsticks.
5. remove from heat. divide the mee sua, fish balls, lettuce and soup between two bowls.
6. top each bowl with an egg each, some coriander leaves, spring onion, fried garlic and white pepper.
7. serve immediately.

note: sadly, my bowl of mee sua didn't actually have spring onions in it, but it still tasted great. it'd be much better with it though.