

Doc Chey's Noodlehouse

RECIPES

Spicy Hoisin Noodle Salad

(yields 1 serving)

1 cup Egg Noodles, Cooked
2 cups Scallions, diced ^{1/4"}
_ cup Carrots, julienned
2 lbs. Cilantro, minced
1 tbs. Jalapeno Pepper diced ^{1/8"}
_ cup Hoisin Dressing*
_ cup Roasted Peanuts, Crushed

*Hoisin Dressing:

_ cup Hoisin Sauce
1 tbs. Sambol Chili Paste
_ cup Water
Combine ingredients in small mixing bowl.

Preparation:

Combine and mix until ingredients are well coated with dressing. Transfer to serving plate and garnish with peanuts.

Miso Salmon Soup

(yields 1 serving)

2 quarts Water
2 tbs. Kosher Salt
4 oz. Soba Noodles, uncooked
1 piece of Konbu, 6"
_ cup Katsubushi
_ cup Miso Paste
_ cup Carrots, julienned
_ cup Scallions, 1" pieces
1 cup Chinese Greens
4 oz. Salmon Filet

Procedure:

Bring 1 quart of water to a boil in a pot. Add kosher salt and soba noodles to water and cook noodles until al dente.

Put second quart of water and konbu in a stock pot and bring to a boil. Add katsubushi and boil for one minute. Strain konbu and katsubushi from stock. This is your dashi broth. Add

miso paste to dashi and mix until dissolved. Simmer dashi on low heat; do not boil. Add vegetables and salmon to dashi and cook salmon until medium rare. Add cooked soba noodles and serve.

Pad Thai Noodles

(yields 1 serving)

1 pkg. Rice Ribbon Noodles
1 quart Water
4 tsp. Vegetable Oil
1 Egg
_ tsp. Garlic, minced
4 Shrimp, peeled/deveined
_ lb. Tofu
_ cup Scallions
2 cups Rice Ribbon Noodles
_ cup Water
3 tbs. Fish Sauce
3 tbs. Rice Vinegar
3 tbs. White Sugar
1 tsp. Paprika
_ cup Bean Sprouts
3 – 4 Sprigs of Cilantro
^{1/8} cup Peanuts
1 Lime Wedge

Procedure:

Immerse dry noodles in 1 quart of water to hydrate. Soak approximately 20 minutes or until soft. Set aside. In a hot, well seasoned saute' pan, loosely scramble an egg. Set aside. In a hot well seasoned saute' pan, stir-fry garlic until fragrant (15 - 20 seconds). Add shrimp, tofu, and scallions. Saute' until proteins and vegetables begin to carmelize (30 – 45 seconds). Add noodles and toss until they begin to soften (30 seconds). Premix _ cup water, fish sauce, rice vinegar, white sugar, and paprika. Add sauce mixture to the noodles and cook until noodles soften and absorb most of the sauce. Transfer to a serving bowl. Garnish with bean sprouts, cilantro, peanuts and lime wedge.

Vietnamese Cellophane Noodles

(yields 1 serving)

1 pkg. Cellophane Noodles
1 quart Water
3 Eggs
_ tsp. Salt
_ tsp. Dried Chilis
1 pinch of Black Pepper
2 tbs. Lime Juice

2 tbs. Fish Sauce
2 tbs. Cilantro, minced
2 tsp. Vegetable Oil
_ cup Shallots, minced _”
_ cup Shallots, minced _”
1 Lime Wedge
2 tbs. Scallions, cut ^{1/8}”

Procedure:

Immerse dry noodles in water to hydrate. Soak approximately 20 minutes or until soft. Set aside. Combine egg, salt, dried chilis, black pepper, and set aside. Combine lime juice, fish sauce, minced cilantro, and set aside. In a hot, well-seasoned sauté pan, add vegetable oil. Saute’ shallots and scallions until they begin to carmelize (1 minute). Lower heat and pour egg mixture into saute’ pan. Cook egg like an omelet (90 seconds). If possible, keep egg in one piece. When egg is almost set, add 2 cups of cellophane noodles and lime juice mixture. Toss until most of the liquid has been absorbed by the noodles. Transfer to serving plate. Garnish dish with lime wedge and ^{1/8}” cut scallions.

Thai Basil Rolls

(yields 2 rolls)

_ lb. Vermicelli
4 quarts of Water
2 12” Rice Paper
1 Lettuce Leaf, medium size
_ cup Cooked Vermicelli
^{7/8} cup Carrots, julienned
2 Shrimp, cooked and split
4 - 5 Thai Basil Leaves

Hoisin Dressing:

_ cup Hoisin Sauce
1 tbs. Sambol Chili Paste
_ cup Water
Combine ingredients in small mixing bowl.

Procedure:

Immerse dry noodles (vermicelli) in 1 quart of water to hydrate. Soak approximately 20 minutes or until soft. Bring 1 quart of water to a rolling boil. Add _ cup vermicelli and cook for 1 minute. Rinse with cold water and set aside. Put 2 quarts of hot water in a large, round mixing bowl. Immerse rice paper in hot water for approximately 5 seconds and set on clean dry cloth or work surface. Place lettuce leaf, cooked vermicelli, carrots, shrimp, and basil leaves in the center bottom third of the rice paper leaving a 2 inch border below and on the sides of the ingredients. Fold left and right sides of rice paper over ingredients. Start rolling rice paper from the bottom incorporating the ingredients in the roll as you go. The finished roll should be 4 – 5 inches long. Serve with hoisin dressing.

Pan-Fried Noodle Cake

(yields 2 cakes)

1 lb. Pan-fried Noodles
1 quart Water
3 Eggs
_ cup Rice Flour
_ cup Red Peppers, diced _"
_ cup Scallions, diced _"
_ cup Cilantro, minced
2 Limes, juiced
^{1/8} cup Jalapeno, diced ^{1/8"}
2 tsp. Kosher Salt
1 tbs. Vegetable Oil

Procedure:

Immerse dry noodles in water to hydrate. Soak approximately 20 minutes or until soft. Set aside. Combine red peppers, scallions, cilantro, lime juice, jalapeno, and kosher salt in a bowl. Mix eggs and rice flour then add to the bowl. Add hydrated noodles and mix until noodles are well coated. Heat vegetable oil in a non-stick pan. Place _ cup of noodle mixture to the pan. Pat mixture down into a round cake that is _ " thick. Cook over medium heat until golden brown (2 minutes). Flip cake and cook other side. Serve over lettuce leaf with Vietnamese dipping sauce.

Dipping Sauce:

_ cup Fish Sauce
1 ^{1/2} cup Water
_ cup Lime Juice
_ cup White Sugar

Procedure:

Combine ingredients and mix until sugar dissolves.