

## Ants Climbing a Tree Recipe

### Ingredients:

½ lb ground pork  
2 bundles mung bean noodles  
2 scallions, trimmed  
1 teaspoon minced garlic

### Seasonings:

1 tablespoon Chinese cooking wine  
2 tablespoons chili bean paste\*\*  
½ tablespoon soy sauce  
1 teaspoon sugar  
½ cup water

### Method:

Soak mung bean noodles in water until soft and cut into small sections. Mix all seasoning ingredients together in a bowl and leave aside. Heat 2 tablespoons of oil to stir ground pork until it separates. Drizzle with 1 tablespoon of Chinese cooking wine and add minced garlic as well as chili bean paste. Cook until flavor is released. Add mung bean noodles and all seasonings to taste. Stir well to combine and cook until liquid is almost dry, sprinkle with chopped scallions and serve.

**\*\*Note:** Hot chili bean paste is made with stir-fried bean paste and chili pepper. The main ingredients of bean paste are broad beans, Sichuan peppercorns and salt. The flavor is thick and heavy. The paste can suppress the fishy flavor of seafood dishes and is one of the most useful seasonings for seafood ingredients. Hot chili bean paste normally come in bottle form can also be purchased from Asian grocery stores or Asian supermarkets.

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