

Korean Glass Noodles

<http://userealbutter.com/2007/07/06/korean-glass-noodles-recipe/>

1/4 cup shitake mushrooms (rehydrated and rinsed if dried), sliced
1/4 cup wood ears (rehydrated and rinsed if dried), sliced
1/4 lb broad glass noodles (rehydrated in hot water for 15 minutes and drained)
1 carrot, shredded
2 stalks green onion, julienned
2 tbsps vegetable oil
1/2 cup water

sauce

4 tbsps soy sauce
3 tbsps sesame oil
1 tbsp garlic, minced
1 tbsp sugar
1 tsp ground pepper

1 tbsp sesame seeds

Heat oil in frying pan on high heat and stir fry the green onions until fragrant. Add the carrots, mushrooms, and wood ears and stir fry for 3 more minutes. Combine the sauce ingredients and add to the vegetables. Stir well. Add noodles and water and stir fry until noodles are soft. Serve at room temperature with sesame seeds sprinkled on top.