

STIR FRIED YAKI UDON NOODLES WITH CHILI GARLIC CRISP

PAIRED WITH 2021 MONTAGNA ROSSA | YIELDS 4 SERVINGS

SAUCE INGREDIENTS

- 2 tablespoons Dark Soy Sauce
- 2 tablespoons Hoisin Sauce
- 1 tablespoon Mirin
- 2 tablespoons Shiitake Mushroom Powder
- 1 tablespoon Light Soy Sauce
- 1 tablespoon Rice Wine Vinegar
- 1 teaspoon Palm Sugar

YAKI UDON NOODLE SAUCE

1. Grate the palm sugar into a small bowl.
2. Add all of the remaining sauce ingredients to the bowl.
3. Stir until the sugar dissolves.
4. Set aside.

STIR FRY INGREDIENTS

- 1 lb Udon Noodles
- 1 tablespoon Sesame Oil
- 4 tablespoons Vegetable Oil, divided
- 1/2 lb ground Turkey or Pork
- 1 cup sliced Crimini Mushrooms
- 1 cup Sweet Onion, 1/2 inch slices
- 1 cup Napa Cabbage, 1 inch cubes
- 3 Green Onions, 1-inch pieces
- Salt and White Pepper, to taste
- 3 cloves Garlic, minced

TOPPINGS

- Chili Garlic Crisp (see recipe)
- Bonito Flakes
- Toasted Sesame Seeds
- Green Onion, thin bias cut
- Fried or Poached Egg (optional)

YAKI UDON STIR FRY

1. Bring 1 gallon of salted water to a boil in a large pot. Add the udon and cook for 30 seconds.
2. Drain the noodles in a colander and immediately run the noodles under cold water until completely cool. Drain again very well.
3. Place the noodles in a bowl and add the sesame oil. Stir together gently to prevent the noodles from sticking. Set noodles aside.
4. Preheat a wok over high heat. Add 2 tablespoons of the vegetable oil to the preheated wok (it should begin to smoke) and carefully swirl the oil to coat the wok.
5. Immediately add the ground meat to the wok but do not stir. Allow the meat to brown on one side then turn it over and continue to brown the other side.
6. Chop the browned meat into small pieces using a large spoon or wok shovel. Remove the meat from the wok into a bowl and set aside.
7. Add the remaining 2 tablespoons of vegetable oil to the wok. Add the onion and mushrooms and stir fry for about two minutes over high heat until softened and slightly browned.
8. Add the cabbage and green onion, stir fry for one minute, until it begins to wilt yet is still crunchy.
9. Add the cooked meat and the noodles to the wok and stir fry for about 2 minutes.
10. Add the Yaki Udon sauce and stir fry for one more minute.
11. Turn off the heat and add the garlic. Toss it gently together to avoid breaking the noodles.
12. Taste the noodles and adjust the seasoning with salt and white pepper.
13. Place stir fry on a preheated serving dish and garnish with a small amount of bonito flakes, sliced green onion, toasted sesame seeds, and a bit of chili garlic crisp. Serve.

CHILI GARLIC CRISP

PAIRED WITH 2021 MONTAGNA ROSSA | YIELDS 2 CUPS

INGREDIENTS

- 1 cup Vegetable Oil (or other neutral oil like canola or peanut oil)
- ¼ cup Red Chili Flakes (adjust to your preferred heat level)
- ½ cup Garlic, finely minced
- 2 tablespoons fresh Ginger, finely minced
- ¼ cup Shallots, finely minced
- 1 tablespoon Sichuan Peppercorns (optional)
- 1 tablespoon Soy Sauce
- 1 teaspoon granulated Sugar
- 1 teaspoon Kosher Salt

METHOD

1. Heat the oil over medium heat until it shimmers. (Test it by dropping a small piece of garlic in; if it sizzles, the oil is ready.)
2. Add the chili flakes and Sichuan peppercorns (if using). Stir occasionally and let them sizzle for 2-3 minutes until they darken slightly and become fragrant. Be careful not to burn them.
3. Lower the heat to medium-low and add the minced garlic, ginger, and shallots. Stir frequently and cook until the aromatics turn golden brown, about 8-10 minutes. Watch carefully to avoid burning, as burned garlic will make the oil bitter.
4. Add the soy sauce (careful, this may splatter!), sugar, and salt. Stir and let the mixture cook for another 2 minutes to allow the flavors to meld.
5. Turn off the heat and let the oil cool.
6. Once cooled, transfer the chili garlic crisp into a clean jar with a lid.
7. Store in the refrigerator. It will keep for about a month. Serve with the Stir Fried Yaki Udon Noodles.