

# Hokkien Mee

## Ingredients

1. 600 g yellow noodle (mee)
2. 250 g vermicelli (beehoon or mihun)
3. 600 g small prawns
4. 3 kg chicken bones or pork-rib bones
5. 1 kg flower crabs, shelled and cut into halves (optional)
6. 2 pieces rock sugar
7. Fish sauce Grind together:
  7. 5 dried chillies
  8. 1/3 cup shallots
  9. 5 cloves garlic (or buy the ready-made chili 'boh' from the market)

### Garnishing:

10. 200g water convolvulus (*kangkong*), blanched
11. 150g cooked meat, sliced thinly
12. 2 hard boiled eggs, quartered
13. 150g bean sprouts
14. Fried shallot crisps
15. Cooked prawns
16. Chili oil

**Preparation of Soup:** 1. Remove the shell from prawn, wash the prawn shells and heads, and then boil in a little water (together with flower crab – optional).

2. When boiled, strain the prawn shells, put in the blender and blend it. Boil the blended shell again in the soup until aromatic, stop the boiling, and strain the prawn shells.

3. Boil the shelled prawns in the same soup.

4. Simmer chicken bones and rib bones for about 30 minutes in water. When this main stock is ready, pour in the prawn soup.

5. Fry the ground chillies, shallots and garlic in 3-4 tbsp cooking oil till aromatic. Then pour into the main stock and simmer over a slow fire till ready for serving. Add in rock sugar, salt, and fish sauce to taste. Serving:

1. To serve, scald required amounts of bean sprouts, kangkong and yellow noodle or beehoon and place them it into a bowl. Scoop generous ladles of soup over the mee and beehoon and vegetables. 2. Garnish with meat, prawns and hard-boiled egg slices. Sprinkle some fried shallot crisps and serve with chili sauce and a dash of chili oil. **Note:** To make chili oil: Stir-fry 2 tbsp chili boh with 1/2 cup cooking oil till aromatic oil rises to the top. Add a pinch of salt and set aside.