

Ingredients:

2 Packages of 12 oz Fresh Rice Noodle or Rice Noodle Skin, cut into small 2"x4" pieces - You may need to microwave one package for 30 seconds at a time until it is soft - Be careful - Noodle can be very hot! - *available in a one-piece folding flat form at a fridge section at Wing Fat Hong, Lotus, and any Oriental stores in the Strip.*

1 lb. Beef - Top Loin or Tenderloin butt portion of Sirloin, cut into 1/4" sliced pieces

1 lb Baby Bok Choy or Baby Kale, washed thoroughly and chopped in half

2-3 eggs (1 egg per serving), added one at a time

2-3 Garlic Cloves, crushed or smashed

1-2 tbsp Fish Sauce per stir fry, *Squid Brand - available at any Oriental stores in the Strip and Giant Eagle*

1-2 tbsp Soy Sauce per stir fry, *Thai Soy Sauce with Mushroom Healthy Boy Brand, recommended - available at Wing Fat Hong and Asian Foods in the Strip)*

2-3 tbsp Black Soy Sauce or Sweet Soy Sauce per stir fry, *Thai Soy Sauce Brand: Kwong Hung Seng Sauce, look for its English label on the back of the bottle - available at any Oriental stores in the Strip*

1 tbsp Blended Veg. + Canola Oil and $\frac{1}{2}$ tbsp Grapeseed Oil per stir fry

2 Limes & Ground White Peppers

Suggested Tools & Equipment: Wok (mine is All Clad that is excellent for cooking but high maintenance - needed special cleaning; Bar Keepers Friend *available at Dollar Stores and other cooking stores*); Wooden Stirring Spatula; Small 4-tbsp Oxo Measuring Cup; and A Pair of Kitchen Shears.

Procedure:

1. Heat the wok on high heat and add oil mixture.

2. Until oil is ready, add garlic; stir until it is golden brown. Add an egg or two depending upon your preference.

3. Add baby bok choy, stir them with an egg. Add 1 tbsp fish sauce and soy sauce, each, and a dash of ground white peppers. Stir everything for 2-3 minutes.

4. Add 4-5 Shrimp and stir for 1-2 minutes or so. Add half of prepared noodle and black soy sauce. Stir everything altogether. Add ground white peppers. Taste and add more fish sauce and soy sauce to your liking.

5. Serve immediately with "Prik-Nam-Pra."

Note: "Prik-Nam-Pra" Thai Condiments consist of Hot Chili Powder; 1 Lime, sliced in wedges or substituted White Vinegar, and Fish Sauce.

*** *A special note: This is sort of my comfort food that I would have when I have a big exam. Sometimes I didn't have time, so I either ordered it from a Thai restaurant or made it myself. It's easy to make and can be kept for several days, if you don't mind eating left-over.*

Enjoy!