

RANGOON NIGHT MARKET NOODLES

Makes 8 servings.

We made this for the Foundation for the People of Burma fundraiser event in April of 2007... coming up with a bunch of authentic Burmese recipes, with some help from my sister Olivia, who was living in Rangoon at the time. These noodles are sold on the street and hugely popular. We served them in a little Chinese takeout pails with chopsticks so guests could nibble on them while they watched the performance.



1 # Vermicelli (preferably whole wheat), boiled to al dente, cooled
1/2 c Burmese garlic & shallot oil* (recipe follows)
1 Magret duck breast
1/2# good quality smoky bacon
1 bunch scallions, sliced fine
1/2 cup soy sauce
2-4 T toasted sesame oil

Grill, broil or roast duck breast with fat on. Crisp fat into crackings. Cool and shred duck meat. Fry bacon and crumble. Slice 1 bunch scallions very fine. Toss all together with soy sauce, sesame oil and garlic-shallot oil. Serve in takeout pails.

recipe for 2 cups Burmese Garlic & Shallot Oil: heat canola or peanut oil to very hot (don't burn)... cook 8 cloves garlic, 4 shallots and 1 onion till golden brown and fragrant. Let steep. Smash or remove garlic.

