KitchenBooQ

Ba Mee Moo Daeng (Egg Noodles with BBQ Pork)

Serves: 4 | Cooking Time 1 hour 5 minutes | Level: Capable



INGREDIENTS

1 lb 6 oz (680 g) pork shoulder, trimmed and cut into a thick roast
2 tbsp hoisin sauce
1 tbsp oyster sauce
1 tbsp dark soy sauce
1 tsp Chinese five-spice powder
3 cloves garlic, minced
1 tbsp honey
1 lb (450 g) fresh yellow egg noodles
6 cups (1.5 L) pork or chicken stock
2 tbsp light soy sauce
1 tsp white pepper
3 cloves garlic, minced
3 tbsp neutral oil
1 tbsp chili crisp or sambal oelek
4 scallions, thinly sliced
1/2 cup fresh cilantro leaves
1 lime, cut into wedges
Fried shallots, for garnish

Notes
For best results, marinate the pork overnight to deepen the sweet-savory profile. This dish is traditionally served as a soup, but you can drain the broth entirely for a dry style by tossing the noodles with the garlic oil and soy sauces before plating. Store leftover BBQ pork and broth separately in airtight containers; cool and refrigerate within 2 hours of cooking. Reheat gently on the stovetop to preserve noodle texture. Dry alkaline noodles work as a substitute for fresh yellow egg noodles, but reduce boiling time significantly.

PREPARATION

1. Combine the pork shoulder with hoisin sauce, oyster sauce, dark soy sauce, five-spice powder, 3 cloves of minced garlic, and honey in a mixing bowl. Rub the marinade thoroughly into the meat, cover tightly, and refrigerate for at least 1 hour or overnight to allow the flavors to penetrate.

2. Preheat your oven to 400F (200C). Place the marinated pork on a rimmed baking sheet and roast until deeply caramelized and cooked through, about 35 to 40 minutes. Remove from the oven and let it rest for 10 minutes before slicing into thick strips.

3. While the pork rests, prepare the garlic oil by heating neutral oil in a small saucepan over medium-low heat. Add the remaining 3 cloves of minced garlic and cook slowly until fragrant and lightly golden, about 4 to 5 minutes. Remove from heat and set aside.

4. In a large pot, bring the pork or chicken stock to a gentle simmer. Stir in light soy sauce and white pepper until fully dissolved. Keep the broth warm over low heat until ready to serve.

5. Cook fresh yellow egg noodles according to package directions in a separate pot of boiling salted water. Drain thoroughly and divide evenly among four deep serving bowls.

6. Ladle the hot seasoned broth over the noodles, ensuring each bowl receives an equal amount. Top with sliced BBQ pork, drizzle generously with garlic oil, and sprinkle chili crisp over the top if desired. Garnish with sliced scallions, fresh cilantro leaves, and fried shallots. Serve immediately with lime wedges on the side.