

Pansit Bam-i

Pansit Bam-i is traditionally served at birthday parties and for special celebrations. A stir fry made with two noodles, this specialty developed on the island of Cebu where One Child Matters has many projects. In addition to its seafood dishes, Cebu Island is known for its *lechon*, or roasted pig, widely considered to be the best in the country. The combination of canton (egg noodles) and sotanghon (vermicelli or bean thread noodles), and a number of vegetables and spices gives Pansit Bam-i its distinctive taste.

Cane vinegar is a common ingredient in south Asian cuisine. If you can't find any, you could probably use rice wine vinegar as a substitute since it has a lower acidity and some sweetness.

Prep time was 45 minutes, and cook time an hour and 15 minutes. This easily served 8 people.

Ingredients

- 1 lb canton noodles
- 10 oz sotanghon noodles (rice vermicelli or bean thread works, too)
- 1/2 lb chicken breast
- 1 lb lean pork
- 1 lb shrimp
- 4 pieces Chorizo Bilbao (or Chinese sausage)
- 5 cloves garlic, crushed
- 1 medium onion, sliced
- 1 medium red pepper, sliced
- 1 medium green pepper, sliced
- 1 cup broccoli, chopped
- 1 cup cauliflower, chopped
- 1/2 cup carrots, julienned
- 1/2 cup snow peas
- 1/2 cup shredded cabbage
- 1/2 cup tenga ng daga (dried wood ear mushroom), chopped
- 4 tablespoons soy sauce, divided
- 2 tablespoons cane vinegar
- 4 tablespoons cooking oil
- 1 teaspoon brown sugar
- 1/2 teaspoon ground black pepper
- 1/4 cup sliced spring onions for garnishing (optional)

Directions:

1. Boil the chicken breast in 2 cups of water with a dash of salt, and shred (or slice into 1/2-inch strips).

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Pansit Bam-i (continued)

2. Set aside the broth for use later. Meanwhile, marinate the pork in 2 tablespoons of soy sauce and cane vinegar. Let stand for at least 10 minutes, then slice into 1/2-inch strips.
3. Slice the chorizo. Place it in a frying pan on medium heat until cooked in its own oil, turning occasionally. (Do not add any cooking oil to the chorizo.) Once cooked, set aside.
4. Peel the shrimp and fry in cooking oil until pink. Once cooked, take the shrimp out of the pan using a slotted spoon. Cut into small pieces and set aside. Do not throw the oil away. (You may also want to set aside a few pieces of whole shrimp for garnishing).
5. Sauté the garlic and onions on medium heat in the oil used for frying the shrimp.
6. Add the chicken and the pork, and sauté for 5 minutes. Add the green and red peppers, broccoli, cauliflower, carrots, snow peas, and cabbage. Sauté for another 5 minutes.
7. Add one cup of the chicken broth that you had earlier set aside. Make sure you use enough broth to cover your meat-and-veggies mixture. Add 2 tablespoons of soy sauce and 1 teaspoon of brown sugar. Mix together, and boil for 10 minutes.
8. While waiting for the broth to boil, soak the sotanghon and cut according to your desired texture. Philippine tradition prefers the noodles uncut and very long.
9. In a separate container, soak the mushrooms and then chop coarsely.
10. Once the broth has boiled, add the sotanghon and the mushrooms, and mix thoroughly.
11. After 5 minutes, add the canton noodles, and mix for another 10 – 15 minutes, until the canton noodles absorb all the liquid and are soft.
12. Add a dash of soy sauce to taste. Do not use salt!
13. Add the fried chorizo pieces and ground black pepper, and mix for another 5 minutes.
14. Garnish with green onions, and serve with lemon.