

Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator
Tuesday, 09 March 2010 21:42



"Firstly, put some oil, when the oil is hot, put in chopped garlic, follow by prawn or meat, after the meat is about to cook, put in bihun, then put.....".

Standing in the kitchen and watching at mom frying bihun seems to be easy, step by step instructions were taught by this lovely mom to her daughter who does not know how to cook well. Her daughter forgot what her mom taught after walk out from the kitchen. And yes, the "daughter" here refers to me! But I am very thankful to have a great mom who can cook very delicious meals for her husband and children. Questions of "What to eat later? Where to eat?..." do not come across me as I have a great mom who will prepare lunch and dinner for us every day. However, this is no longer applicable to me during the time I stay alone at outstation. I have to cook and eat on my own. 🍴

And, my turn to fry bihun has come when I staying in Japan. I have snapped the step by step on how to fry bihun and wish to share with blog's readers. Refer to following:

Firstly, prepare the ingredients. Ingredients I used here are fish balls, crab stick, beansprouts, bihun (soak for about 10-15 mins) and minced meat. You may use any ingredients that you like.

Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator

Tuesday, 09 March 2010 21:42



Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator
Tuesday, 09 March 2010 21:42



Make the sauce in a small bowl. I used oyster sauce, soy sauce, pepper and some water to

Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator
Tuesday, 09 March 2010 21:42



After you make the sauce, you can start the cooking. For the all, put the oil in the frying pan, if you like to use vegetable oil, you can stop the cooking after the oil is hot.

Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator
Tuesday, 09 March 2010 21:42



Next, put in the fish balls and crab stick. Stir again.



Pop in the crab sticks and fish balls. Stir again. If you are not sure about the sauce, you can add a little more.

Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator

Tuesday, 09 March 2010 21:42



After that, pour in the beansprouts



Stir evenly until the beansprouts is cooked. Remove and serve in a plate.

Fried Bihun (Rice-flour Noodles) | Home Cook

Written by Administrator

Tuesday, 09 March 2010 21:42



Errr Hinn! The taste was not bad hah! I give myself a pass in my first try. Cool right? 🍴