

Benny's Bami - Feeds 8+ normal people or 4 teenage boys

INGREDIENTS

1 lb spaghetti noodles or 1 lb round egg noodles

2 pounds pork butt, cubed small (I have the butcher do this when I buy it, cause I'm lazy).

1 large bag of bean sprouts/washed

1/4 sliced cabbage, washed, cut in strips

2 or 3 celery sticks diced

1 onion cut long ways

ABC brand Salty Ketjap Manis to taste

ABC brand Sweet Ketjap Manis to taste more sweet than salty for me..

1 teaspoon pepper

1 tablespoons vegetable oil

1/4 stick butter

2 tablespoons minced garlic (i use it from a jar)

2 or more teaspoons Sambal oelek or bajuck. (the more sambal the more indo)

1 cluster of green onions chopped

1 pinch of Nutmeg (optional)

1 pinch of Turmeric (optional)

fried onions (optional topping)

DIRECTIONS

1. Boil noodles till done, set aside, pray you don't overcook them. if overcooked, taco bell is open 24/7, this makes the family happy after the ruined noodles. If noodles are good, proceed to step 2.
2. Stir fry oil/butter/garlic/onions/green onions/sambal in a big wok on medium-high heat.

3. Place the pork in the stir fry to join the party of goodness.
4. After the pork is almost cooked, add a little Sweet and Salty Ketjap, pepper and celery.
5. I can usually tell the pork is done when the onions turn clear.. but that's just me.

NOW FOR THE FUN PART

1. Add the (perfectly) cooked noodles to the stir fry a little bit at a time, mix it up like a champ. I use tongs at this point
2. Add in some Sambal, stir in a little bit more noodles
3. While stirring up the noodles and stir fry, add the bean sprouts
4. (Optional) Add-in Tumeric/Nutmeg and other things from the spice rack if you'd like (This extra stuff added depends on how many glasses of wine you've already had)
5. While stirring up the noodles and stir fry, add the cabbage
6. Add more sweet and salty ketjap to taste, pepper, Keep stirring, add the rest of the noodles. Stir it up like you know what you're doing
7. Simmer and stir till your arms hurt,
8. Serve
9. Top with fried onion (optional).