

Pooh & Tigger's Szechuan Sesame Noodles 1.08.05

Ingredients

- 9 ounces thin dried Asian chow mein noodles or linguine
- 1 tablespoon dark oriental sesame oil
- 3 tablespoons chopped peanuts
- 3 tablespoons dark oriental sesame oil (or 2 Tbs dark and 1 Tbs regular sesame oil)
- 2 tablespoons finely chopped peeled fresh ginger
- 3 large garlic cloves, minced
- 3 or 4 tablespoons bottled teriyaki sauce or Chinese marinade [for sweetness]
- 5 teaspoons hot chili oil [for spicy]
- 1 tablespoon tamari [for salt]
- 1/2 teaspoon sea salt [for salt]
- 3 tablespoons creamy peanut butter (or tahini)
- 3 tablespoons fresh lime juice
- 1 splash apple cider vinegar
- 1 1/2 cups thinly sliced green onions/scallions

Salt

Pepper

- 1 cup thinly sliced cucumber moons
- 1 cup small julienne pieces of red or green bell pepper
- 2 Tbs freshly toasted sesame seeds (pan fried)
- More lime juice sprinkled on top

Preparation

Cook noodles in large pot of boiling salted water until tender but still firm to bite. Drain. Rinse under cold water briefly!; then return noodles to same pot or a lg bowl. Stir in 1 tablespoon oil and peanuts.

Heat 3 tablespoons oil in heavy small skillet over medium-low heat. Add ginger and garlic; stir 10 seconds. Stir in teriyaki sauce, chili oil, tamari, peanut butter, lime juice and apple cider vinegar; simmer 30 seconds. Mix this sauce and green onions into the noodles. Season with salt and pepper. Put in serving bowls and mix in the raw vegetables (cucumber and bell pepper).

Sprinkle some sesame seeds and some lime juice on top.

Serve warm or at room temperature.

Makes 2 large servings or 6 side-dish servings