

Dan-Dan Noodles Recipe

Ingredients: Serves 2

3 tablespoons sesame paste
a pinch of sugar
½ teaspoon vinegar
2 tablespoons soy sauce
2 tablespoons sesame oil
7 tablespoons stock or water
1 teaspoon chili oil
1 teaspoon ground garlic
a pinch of Szechwan pepper powder
2 stalks scallions, chopped
150g dried noodles

Method:

Place sesame paste, sugar, vinegar, soy sauce, sesame oil, stock or water in a bowl in the order listed, stirring continuously until mixture is smooth. Boil enough water to cook the noodles. When cooked divide into two portions and place in separate bowls. Pour the stock mixture and add chili oil, ground garlic, Szechwan pepper powder and chopped scallions to each portion, mix and serve.

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