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Working

## Cold Spicy Sichuan Noodles

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### ABSTRACT

Inspired by Ba Ren (RIP), sour, a little sweet, numbing spiciness. I added in some lightly-pickled cucumbers for extra crunch.

#### Pickled Cucumbers

##### 1 Prepare pickled cucumbers following linked recipe.

Brine ingredients:

|         |                           |
|---------|---------------------------|
| 1 cup   | rice vinegar (unseasoned) |
| 1 cup   | water                     |
| 3/4 cup | sugar                     |
| 1 tbsp  | salt                      |

Other ingredients:

|   |                               |
|---|-------------------------------|
| 6 | persian cucumbers (julienned) |
|---|-------------------------------|

Notes:

We are going to combine these cucumbers with the noodles, so keep that in mind when determining how large the pieces should be. I like to slice the cucumber pieces to 2-2.5 inches long and so that each piece has a bit of peel attached.

The brine is sufficient for 6 cucumbers, though you only need 3-4 for each 12 oz of noodles, so the rest can be reserved for later consumption. :)

<http://www.seriousseats.com/recipes/2013/10/quick-pickled-cucumbers-rice-vinegar-recipe.html>



These can be prepared ahead of time (i.e. the night before).

#### Noodle Preparation

##### 2 Cook noodles following package instructions.

Ingredients:

|           |                              |
|-----------|------------------------------|
| ~ 12 oz.  | noodles                      |
| 2 tbsp    | sesame seed oil              |
| 2 bunches | green onions (thinly sliced) |



Which noodles? I like the Sun noodles ramen kits - shoyu or tantanmen flavors have the same noodles with the size and consistency I like, but you can experiment here.

##### 3 After cooking, rinse noodles with cold water to cool it down.

- 4 Drain, then mix well with the pickled cucumbers and sesame seed oil, which will help prevent sticking while cooling in fridge.
- 5 Top with thinly sliced green onions. Cover and chill in fridge while preparing sauce.



#### Sauce Preparation

- 6 Mix ingredients together:

|          |  |
|----------|--|
| 1/2 cup  | zhenjiang rice vinegar (Gold Plum 'chinkiang') |
| 5 tsp    | plain white sugar                              |
| 1 tsp    | salt   |
| 1 tsp    | sichuan peppercorn oil                         |
| 2 tbsp   | sichuan pickled peppers                        |
| 4 cloves | minced garlic                                  |

vinegar:



peppercorn oil:



pickled peppers:





The seasoning can be varied to taste, but note that oil separation will occur; so it is necessary to be sure that the sauce is mixed well before tasting.

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Mix sauce and noodles well and serve.



Ideally, we want all the components to be adequately chilled - normal fridge temperature is probably a bit too cold, but if serving to guests, maybe let everything rest at room temperature for ~5 minutes before mixing.



Separately, noodles and sauce will keep for about a day in the fridge (longer might be ok, but I'm not sure about food safety), so everything could be prepared the night before and mixed right before serving.



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