

SAVEUR

Savor a World of Authentic Cuisine

Oct 15, 2012

Cold Sesame Noodles

Peanut butter, sesame paste, and chile-garlic paste combine to make a silky, savory sauce for these noodles—a Chinese-American restaurant staple. Chopped peanuts and a flurry of slivered cucumber and carrot add crunch.

SERVES 4

INGREDIENTS

1 lb. Chinese egg noodles, fresh or frozen
¼ cup toasted sesame oil
3½ tbsp. soy sauce
2 tbsp. rice wine vinegar
2 tbsp. sesame paste
2 tbsp. smooth peanut butter
1 tbsp. sugar
2½ tsp. chile-garlic paste, such as sambal oelek
2 tsp. toasted sesame seeds
2 cloves garlic, finely chopped
2 scallions, thinly sliced
1 (1½") piece ginger, peeled and finely chopped
1 small cucumber, peeled, seeded, and julienned
1 carrot, peeled and julienned
Chopped roasted peanuts, to garnish



(/gallery/Octobers-Most-Popular-Recipes)

Credit: Maxime Iattoni

INSTRUCTIONS

1. Bring a large pot of water to a boil. Add noodles, and cook until barely tender, about 5 minutes; drain in a colander, rinse with cold water, and drain again. Transfer to a bowl and add 3 tbsp. sesame oil; toss until evenly coated and set aside.
2. In another bowl, whisk together remaining sesame oil, soy sauce, vinegar, sesame paste, peanut butter, sugar, chili-garlic paste, sesame seeds, garlic, scallions, and ginger. Pour over noodles along with cucumber and carrot, and toss until evenly combined. Transfer to a serving bowl, and garnish with peanuts.

See all 150 classic recipes featured in our 150th issue »

(<http://www.saveur.com/gallery2/150-Classic-Recipes/>)