

Dan Dan Noodles

Ingredients

2 T Chinese Sesame Paste (or 3 sesame oil)	tablespoons tahini plus 2 teaspoons
4 T Soy Sauce	1 1/2 T Chili Paste Oil
3 t Sugar	2 clv Garlic (minced)
1 t Sichuan Pepper Powder	1 t Five Spice Powder
3/4 c Chicken Broth	3 T Chili Oil
1 t Dark Soy Sauce	2 t Hoisin Sauce
1 T Vegetable Oil (plus 1 teaspoon)	1 T Rice Wine
1 lb White Chinese Noodles (medium thickness)	1/4 c Sui Mi Ya Cai
16 Choy Sum (cut into 2-inch lengths)	
2 Green Onions (sliced)	1 T Peanuts (chopped)
1 T Salt	

Dan Dan Noodles

Instructions

1. In a bowl whisk together Chinese sesame paste, Chinese chili paste oil, soy sauce, garlic, sugar, 1/2 teaspoon five spice, Sichuan pepper, chili oil, and chicken broth. Set aside. In a small bowl mix together hoisin, dark soy, rice wine, and 1/2 teaspoon five spice. Set aside.

2. Heat 1 tablespoon oil in a skillet over high heat. Add pork and cook, breaking it up as you cook, until it changes from pink to white. Add bowl with hoisin and cook for 1 minute, then transfer into a bowl.

3. Return skillet to stove, reduce to medium heat. Add 1 teaspoon oil into middle of skillet. Add Sui mi ya cai and stir for 30 seconds, just to warm through. Set aside.

4. Bring a large pot of water to the boil and add salt. Cook choy sum for 1 minute and then take it out to drain. Add noodles and cook per packet directions. Drain.

5. Ladle 1/4 of dan dan sauce into a bowl. Pile in noodles, top with pork and Sui mi ya cai. Place choy sum on side. Sprinkle with peanuts and green onions and serve. To eat, mix it all up to coat the noodles well with sauce, then devour!