

# Tangy Cool Chinese Noodles

## Ingredients

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1 lb Spaghetti  
4 T Sugar  
2 t Salt  
7 T Soy Sauce  
3 T Black Vinegar  
5 T Sesame Oil  
1/4 t Hot Chili Oil  
5 T Green Onions (sliced)

## Instructions

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1. Cook pasta according to package directions until al dente. Rinse with cold water, and then drain well then transfer to a large bowl.
2. In a separate bowl, mix together sugar, salt, soy sauce, vinegar, sesame oil, and chili oil for the sauce.
3. Pour sauce over the noodles. Toss noodles gently until all pasta is coated.
4. Refrigerate until ready to serve.
5. To serve: Toss well to re-coat pasta with sauce. Garnish with the scallions.