

## **Cold Noodles with Peanut Sauce**

Serve 8-10

The Savory Way, pp164-165

1 pound fine somen noodles  
2 tablespoons aromatic peanut or sesame oil  
½ cup chopped cilantro leaves  
6 scallions, thinly sliced on the diagonal  
Peanut sauce (see below)  
Chopped roasted peanuts or toasted black sesame seeds  
Fresh cilantro sprigs for garnish  
You may grill a protein and include before serving

1. Bring a large pot of water to boil for the noodles. Have a colander ready in the sink.
2. When the water boils, add salt to taste and the noodles. Cook until the noodles are just done, about 3 minutes.
3. Immediately dump them in the colander and rinse them with cold water to stop the cooking. Shake off the excess water; then toss the noodles with the oil, cilantro, and scallions.
4. Cover and refrigerated until ready to use; then toss with the peanut sauce. Garnish with the roasted peanuts or sesame seeds and fresh cilantro sprigs.

### **The peanut sauce**

Makes 2 cups

6 large garlic cloves  
1 large bunch cilantro, leaves and upper stems only  
1-½ ounce piece of fresh ginger, peeled and roughly chopped (about 2 tablespoons)  
1 tablespoon peanut oil (HdeH or walnut)  
1 tablespoon dark sesame oil  
1 tablespoon hot chili oil (HdeH less or Japanese spices)  
½ cup peanut butter or sesame-peanut butter (HdeH more)  
½ to 2/3 cup soy sauce  
3 tablespoons sugar  
3 tablespoons rice wine vinegar or to taste (HdeH less)  
Hot water if necessary.

1. Put the garlic, cilantro, and ginger in the work bowl of a food processor and pulse until they are finely chopped.
2. Add the oils, peanut butter, ½ cup soy sauce, and sugar; process again until well combined with the seasonings. Stop and scrape down the sides once or twice.
3. Add the vinegar and season to taste with the additional soy sauce, if necessary. If the sauce is thicker than you wish, thin it with hot water.
4. Store the sauce in an airtight jar and keep it refrigerated. Thin again with hot water as needed before using. This sauce will keep for months.