

## Spicy Sesame Peanut Noodles

This sauce, native to Sichuan China, which we serve with cold noodles is best made starting from scratch with raw peanuts, and it is best served at room temperature.

2 cups fine peanut oil

1 cup raw blanched and peeled peanuts (available at Chinese markets)

½ cup freshly brewed Chinese black tea

1 tablespoon chopped ginger

6 garlic cloves

1-2 fresh red chili peppers

1 teaspoon kosher salt

1 tablespoon sugar

2 teaspoons dark soy sauce

2 tablespoons light soy sauce

¼ cup rice wine vinegar

3 tablespoons sesame oil

Heat the peanut oil in a pan to nearly smoking. Add the peanuts, stir once and turn off the heat. Allow to sit about 10 minutes in the oil until the peanuts are a light golden color. Remove the peanuts with a slotted spoon to a food processor and reserve the oil.

Grind the peanuts to a coarse paste. Add ¼ cup of the reserved oil, a splash of the tea, the ginger, garlic, chili peppers, salt and sugar and continue to grind. Add the soy sauces and vinegar and grind some more. Remove to a mixing bowl and stir in the oils by hand. Stir in the remaining tea until the sauce is smooth.

Serve over Chinese egg noodles that have been cooked, drained, run under cold water to stop the cooking, drained again, then tossed with 1 teaspoon of sesame oil per ½ pound of cooked noodles. Use 2/3 cup of peanut sauce for every pound of cooked noodles and serve with the following garnishes:

Finely julienned seeded and peeled cucumber

Fresh coriander leaves

Recipe Yield: about 3 cups of sauce