

SESAME NOODLES

INGREDIENTS

1/2 POUND LINGUINI
SALT
1/4 CUP SOY SAUCE
1 TABLESPOON SUGAR
1 TEASPOON MINCED FRESH GINGER
1 TABLESPOON RED WINE VINEGAR
2 TABLESPOONS TOASTED SESAME OIL
PINCH CAYENNE
3 TABLESPOONS CANOLA OIL
3 SCALLIONS

TIME & SERVINGS

15 MINUTES
2 SERVINGS

HERE'S HOW

- 1 COOK PASTA IN BOILING SALTED WATER UNTIL TENDER, ABOUT SEVEN MINUTES, DRAIN AND PUT INTO SERVING BOWL.
- 2 MAKE SAUCE WHILE PASTA COOKS. USE WHISK TO COMBINE SOY SAUCE, SUGAR, GINGER, VINEGAR, SESAME OIL, CAYENNE AND CANOLA OIL.
- 3 ADD SAUCE TO COOKED PASTA AND STIR UNTIL PASTA IS COATED WITH SAUCE.
- 4 TOP WITH THINLY SLICE SCALLIONS

NOTE: SESAME NOODLES ARE BEST WHEN FRESHLY MADE. IF MADE AHEAD AND STORED IN FRIDGE, BRING TO ROOM TEMPERATURE BEFORE SERVING.

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MUSINGS ON FOOD AND COOKING
FROM A VERMONT KITCHEN