**Warm Sesame Noodles**

By: George Malavasic

**Ingredient: U.S. Standard:**

Noodles (Soba, Udon, Ramen, Spaghettini, linguini etc…) ¾ Lb.

Tahini paste 1/3 Cup

Soy sauce ¼ Cup

Water ½ Cup

Sambal Olek 1 tsp.

Sugar 2 Tbs.

Minced onion ½ Cup

Chopped Scallions ½ Cup

Minced ginger 2 tsp.

Sesame seeds 2 Tbs.

Canola oil 1 Tbs.

**Method of Preparation:**

1. Boil noodles until tender then drain, rinse and set aside
2. Heat oil in a wok over high flame until the oil is nearly smoking
3. Sauté onions and ginger for 30 seconds then add sesame seeds
4. Stir in soy sauce, sambal, tahini and water then bring to a simmer
5. Dissolve sugar in simmering liquid and add cooked noodles
6. Toss noodles to coat with sesame sauce and add scallions
7. Remove from heat and serve immediately or refrigerate for chilled service later

**Notes:**

Be sure to have the wet ingredients nearby when sautéing the onions and sesame seeds because you will need to cool the wok rapidly to prevent scorching. This recipe is pleasant as a warm appetizer or main dish but is also well received as a cold noodle dish.