

CULINARY DISCOVERY PAVILION

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SESAME DAN DAN NOODLES

Chef Cass, Culinary Annex, Sichuan Province of China

~The Woks of Life~ (Chef Cass's favorite place to find great recipes!)

INGREDIENTS

Meat and sui mi ya cai:

- 3 teaspoons oil
- 8 oz. ground pork
- 2 teaspoons sweet bean sauce or hoisin sauce
- 2 teaspoons shaoxing wine
- 1 teaspoon dark soy sauce
- ½ teaspoon five spice powder
- ⅓ cup sui mi ya cai

Sauce:

- 2 tablespoons sesame paste tahini
- 3 tablespoons soy sauce
- 2 teaspoons sugar
- ¼ teaspoon five spice powder
- ½ teaspoon Sichuan peppercorn powder (we ground whole Sichuan peppercorns in a mortar and pestle)
- ½ cup of prepared (store-bought) chili oil (scary, but yes!)
- 2 cloves garlic (very finely minced)
- ¼ cup hot cooking water from the noodles

Noodles and vegetables:

- 1 pound fresh or dried white noodles (medium thickness)
- 1 small bunch leafy greens (spinach, bok choy, or choy sum)
- Chopped peanuts
- Chopped scallion (optional)

INSTRUCTIONS

To make the meat mixture: In a wok, heat a teaspoon of oil over medium heat, and brown the ground pork. Add the sweet bean sauce, shaoxing wine, dark soy sauce and five spice powder. Cook until all the liquid is evaporated. Set aside.

Heat the other 2 teaspoons of oil in the wok over medium heat, and sauté the sui mi ya cai (pickled vegetables) for a few minutes. Set aside.

To make the sauce: Mix together all the sauce ingredients. Taste and adjust seasoning if you like. You can loosen it with more hot water, add more Sichuan peppercorn powder, etc.

To prepare the noodles and vegetables: Cook the noodles according to package directions and drain. Blanch the greens in the noodle water and drain.

Divide the sauce among six bowls (or four if you want larger servings), followed by the noodles and the leafy greens. Add the cooked pork and sui mi ya cai over the top.

Sprinkle with chopped peanuts (optional) and scallions.

Mix everything together and enjoy.

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