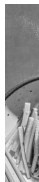


Liang Mian (Chilled Sesame Noodles)

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Time 30 minutes, plus 20 minutes chilling

Yield Serves 4

Ingredients

1 pound fresh Chinese wheat noodles

2 teaspoons toasted sesame oil, divided

¼ cup Chinese sesame paste

1 tablespoon mayonnaise

1 tablespoon chili oil, divided

3 tablespoons soy sauce

5 teaspoons Chinese black vinegar

Before You Begin

- * The noodles, sesame paste (Zhenjiang) black vinegar, and chili oil are all found at most Asian markets. The noodles have a chewy texture of fresh noodles, but if they are not available, you can substitute 8 ounces of dried noodles or spaghetti and cook for 6 to 10 minutes. Look for a chili oil that is dark and smooth; some brands of Chinese sesame paste are unsalted, unsweetened and may require a pinch of salt. If desired, you may substitute an English cucumber for the cucumber. The noodles can be served immediately or chilled.

4 teaspoons water

4 teaspoons sugar

1 ½ teaspoons minced garlic,
divided

1 teaspoon grated fresh ginger

1 Persian cucumber, cut into 3-
inch-long matchsticks

1 scallion, sliced thin

toasted sesame seeds
(optional)

with additional toppings (see
Bowl”).

Instructions

1. Bring 4 quarts water to boil; add noodles; reduce heat to medium-low and simmer; and cook, stirring frequently, until almost tender (center of noodle is firm with slightly opaque color). Meanwhile, place 1 teaspoon sesame paste in large bowl.
2. Drain noodles very well in colander. Add noodles to bowl with oil and stir until lightly coated. Transfer to baking sheet and spread in single layer. Refrigerate until cold, about 1 hour.
3. Whisk sesame paste, mayonnaise, 2 teaspoons chili oil, and remaining sesame oil together in non-stick bowl. Add soy sauce, vinegar, water, garlic, and ginger and whisk until smooth. Season dressing to taste with salt and 1 teaspoon chili oil and ½ teaspoon

noodles and toss until well
noodles evenly among se
with cucumber, scallion, an
using. Serve immediately.