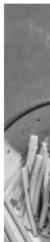


Liang Mian (Chilled Sesame Noodles)

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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 (also called Zhenjiang) black vinegar, and chili oil can be found at most Asian markets. Fresh Chinese wheat noodles have a chewy texture of fresh noo-ches. If they are very thick, about $\frac{1}{8}$ inch thick, but if they are very thin, about $\frac{1}{16}$ inch thick, substitute 8 ounces of dried Chinese wheat or rice vermicelli or spaghetti and cook according to package directions. Let the noodles cool completely. The time to 6 to 10 minutes. Let the noodles cool completely. The Chinese sesame paste is unsalted, unsweetened, and has a thick consistency. If desired, you may substitute 1/2 cup of English cucumber for the Chinese cucumber. The noodles can be stored in the refrigerator for up to 1 week.

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 (the
Bowl").

Instructions

1. Bring 4 quarts water to boil for noodles; reduce heat to medium; simmer; and cook, stirring frequently, until almost tender (center of noodle is firm with slightly opaque center). Meanwhile, place 1 teaspoon oil in a large bowl.
2. Drain noodles very well in a colander; add to bowl with oil and toss until lightly coated. Transfer to a large baking sheet and spread in an even layer. Refrigerate until cold, about 1 hour.
3. Whisk sesame paste, mayonnaise, 2 teaspoons chili oil, and red pepper flakes together in a small bowl. Add sesame oil together in a small bowl. Add soy sauce, vinegar, water, garlic, and ginger and whisk together. Season dressing to taste with salt and pepper. Add 1½ teaspoons chili oil and ½ teaspoon red pepper flakes to the dressing.

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