



Spicy Cold Chinese Noodles

A Real Cool Recipe for Your Next Party

Prepare the Noodles:

- 12 ounces dried thin spaghetti or Chinese egg noodles
- 1 Tablespoon vegetable oil

Prepare the Sauce:

- 1 Tablespoon vegetable oil
- 2 garlic cloves, minced
- 2 teaspoons fresh ginger, grated
- 3 Tablespoons tahini
- 3 Tablespoons rice vinegar
- 3 Tablespoons Bluegrass Soy Sauce
- 3 Tablespoons hot water
- 2 Tablespoons smooth peanut butter
- 2 Tablespoons toasted sesame oil
- 2 Tablespoons Bourbon Smoked sugar
- 2 teaspoons sambal chili paste or hot sauce
- 1/2 teaspoon ground Sichuan pepper optional

Adding Vegetables to Noodles:

1 small English cucumber, julienned

2 carrots, peeled and julienned

Garnish: 2 teaspoons Bourbon Smoked Sesame Seeds

2-5 scallions, green parts only, thinly sliced

Bring a large pot of water to a boil and cook spaghetti or noodles until al dente. This is usually the minimum amount of time according to package instructions. Drain and rinse with cold water. Drain thoroughly and toss with 1 Tablespoon of vegetable oil. Set aside in a large mixing bowl.

Heat 1 Tablespoon vegetable oil in a small frying pan over medium heat.

Quickly sauté the garlic and ginger for 30 seconds or until just fragrant.

Remove from the heat and add to a medium sized bowl. Add the remaining ingredients for sauce and whisk until smooth. Thin with a little additional hot water, if needed.

Add the cucumbers and carrots to the noodles. Pour the sauce over the noodles and toss well. Transfer to a serving bowl or platter; garnish with sesame seeds and scallions. Noodles may be made ahead and kept in the refrigerator or served immediately at room temperature. Leftovers will keep in the refrigerator for 2-3 days. Serves 6-8

Recipe by: Matt Jamie in *Eat Your Bourbon Cookbook*, 2017, Culinary Publishing, burbonbarrelfoods.com

Cook's Note: You can also half the recipe and prepare this dish to serve 2 to 3. Ronzoni Smart Taste Spaghetti with extra fiber can also be used for this recipe.

About the Recipe: This recipe can be made ahead of time and garnished just before serving. Since it can be served at room temperature or chilled, it is perfect for outdoor serving as well as dinner parties. The blend of flavors is mildly spicy and filled with those addictive Asian flavors that everyone loves.