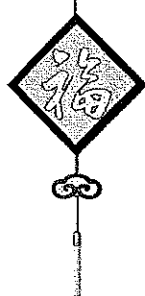


SPICY SICHUAN NOODLES (DAN DAN MIAN)

YIELD: 2-3 Servings

¼ lb.	125 g	Ground beef or pork
1½ Tbsp.	20 mL	Soy sauce, divided
Dash	f.g.	Ground pepper
1 Tbsp.	15 mL	Oyster-flavoured sauce
2 Tbsp.	30 mL	Peanut butter (or Asian sesame paste)
1½ tsp.	7 mL	Rice vinegar
2/3 c.	150 mL	Chicken stock
1½ tsp.	7 mL	Peanut or vegetable oil
1	1	Piece ginger, about ½" (1 cm), minced
3	3	Garlic cloves, minced
¼ tsp.	2 mL	Red pepper flakes
1½ tsp.	7 mL	Asian sesame oil
12 oz	350 g	Asian noodles (fresh or dried), or linguine
2	2	Green onions or scallions, thinly sliced
½ c.	125 mL	Bean sprouts (optional)

1. Combine beef or pork, ½ Tbsp. (7 mL) soy sauce, and pepper. Stir well with fork and set aside while preparing other ingredients.
2. In a small bowl, whisk together oyster sauce, remaining soy sauce, peanut butter, vinegar, and a pinch of pepper. Whisk in chicken stock and set aside.
3. Bring a large pot of water to a boil over high heat. Add noodles to boiling water and cook according to package directions (*usually 3 minutes for Asian noodles and 9-10 minutes for linguine*). Drain noodles in a colander.
4. While water is coming to a boil, heat a large skillet over medium-high heat. Add peanut or vegetable oil and swirl to coat the bottom of the pan. Add beef or pork and cook, scraping along pan bottom and breaking up meat into small pieces, until meat is well done.
5. Add in ginger, garlic, and red pepper flakes; cook until fragrant (begin to smell), about 1 minute.
6. Add chicken stock mixture; bring to a boil, then reduce heat to medium-low and simmer for about 3 minutes. Stir in sesame oil.
7. To serve: Place noodles on a serving platter or divide evenly among individual bowls. Ladle sauce over noodles and sprinkle with green onions and bean sprouts. Serve immediately.



SOURCE: *Cook's Illustrated*, June 2001, pg. 6-7