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Cold Spicy Sichuan Noodles

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ABSTRACT

Inspired by Ba Ren (RIP), sour, a little sweet, numbing spiciness. I added in some lightly-pickled cucumbers for extra crunch.

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Protocol status: Working
I use this protocol and it is
delicious!

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Pickled Cucumbers

1 Prepare pickled cucumbers following linked recipe.

Brine ingredients:

1 cup	rice vinegar (unseasoned)
1 cup	water
3/4 cup	sugar
1 tbsp	salt

Other ingredients:

6	persian cucumbers (julienned)
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Notes:

We are going to combine these cucumbers with the noodles, so keep that in mind when determining how large the pieces should be. I like to slice the cucumber pieces to 2-2.5 inches long and so that each piece has a bit of peel attached.

The brine is sufficient for 6 cucumbers, though you only need 3-4 for each 12 oz of noodles, so the rest can be reserved for later consumption. :)

<http://www.seriousseats.com/recipes/2013/10/quick-pickled-cucumbers-rice-vinegar-recipe.html>

Note

These can be prepared ahead of time (i.e. the night before).

Noodle Preparation

- 2 Cook noodles following package instructions.

Ingredients:

~ 12 oz.	noodles
2 tbsp	sesame seed oil
2 bunches	green onions (thinly sliced)

Note

Which noodles? I like the Sun noodles ramen kits - shoyu or tantanmen flavors have the same noodles with the size and consistency I like, but you can experiment here.

- 3 After cooking, rinse noodles with cold water to cool it down.
- 4 Drain, then mix well with the pickled cucumbers and sesame seed oil, which will help prevent sticking while cooling in fridge.
- 5 Top with thinly sliced green onions. Cover and chill in fridge while preparing sauce.

Sauce Preparation

6 Mix ingredients together:

1/2 cup	zhenjiang rice vinegar (Gold Plum 'chinkiang')
5 tsp	plain white sugar
1 tsp	salt
1 tsp	sichuan peppercorn oil
2 tbsp	sichuan pickled peppers
4 cloves	minced garlic

vinegar:

peppercorn oil:

pickled peppers:

Note

The seasoning can be varied to taste, but note that oil separation will occur; so it is necessary to be sure that the sauce is mixed well before tasting.

Serving

7

Mix sauce and noodles well and serve.

Note

Ideally, we want all the components to be adequately chilled - normal fridge temperature is probably a bit too cold, but if serving to guests, maybe let everything rest at room temperature for ~5 minutes before mixing.

Note

Separately, noodles and sauce will keep for about a day in the fridge (longer might be ok, but I'm not sure about food safety), so everything could be prepared the night before and mixed right before serving.