



# DOS Cold Sesame Noodles

SOURCE [EMILYRNNN.SUBSTACK.COM](https://emilyrnnn.substack.com) | SERVINGS SERVES A LITTLE OR A LOT

1 Cook your noodles until slightly al dente then immediately run under cold water in a colander. (You can refresh leftover noodles this way, as well.)

2 Make the dressing: In a blender (I used my bullet blender; it was perfect), combine all the remaining ingredients except for the warm water and process until smooth. Add the warm water a bit at a time; you may need more. You want this to be light not leaden, and have a pourable consistency, like very heavy cream. You can also add a bit more sesame oil here, about a tablespoon.

3 In a large bowl, toss your cold noodles with enough of the dressing to coat, not drown. Taste. Maybe you want a bit more? Top with the vegetables and show it off at the table. Toss it all together and top with crushed peanuts. Serve with extra hot sauce and peanuts on the side, if desired.

FOR THE SALAD:

- **Noodles, a pound or a half a pound, depending on how hungry everyone is** Chinese egg noodles, udon, or spaghetti or fettuccine, but you need something substantial—no angel hair or other delicate noodles
- **Julienned vegetables: cucumbers, red bell pepper, carrots—a nice little handful for each person/serving. I like a lot. Anything crunchy and colorful is nice**
- **Garnish: Extra chili sauce and roasted salted peanuts for serving**

FOR THE DRESSING:

- **½ cup peanut butter** some people say only use smooth; I used natural. You can also use chunky
- **¼ cup tahini** I used a roasted brand called Joyva
- **1 tablespoon toasted sesame oil**
- **¼ cup rice vinegar**
- **2 tablespoons lime juice**
- **¼ cup chili sauce (such as Sambal Oelek or Vietnamese chili sauce, which is what I used; it is in every grocery store). If you're not into spicy, start with 2 tablespoons and add extra to taste. It's supposed to be spicy, though.**
- **2 tablespoons sugar** or more; it can take up to 1/4 cup but you're not making fudge here
- **2 cloves of garlic, cut up**
- **1-inch piece of ginger, peeled and cut up**
- **2 tablespoons soy sauce, or to taste. If you only have tamari, use less**

- 1/4 cup or so of warm water