

COOKING CLASSES FOR STUDENTS

SPICY DAN DAN NOODLES

YEILD: 6 SERVINGS

Directions:

1. Cook spaghetti as per the manufacturer's instructions. Set Aside
2. To make the meat mixture: Over medium heat, brown the ground pork. Add the hoisin sauce, rice wine vinegar, dark soy sauce, and five spice powder. Cook until all the liquid has evaporated. Set aside.
3. To make the sauce: Mix together all the sauce ingredients Taste and adjust seasoning if needed. Set aside. (Note: You can loosen it with more hot water, if needed.)

To Finish:

1. Sauté the pork and noodles on a hot flat top.
2. Transfer to a serving dish.
3. Ladle the sauce over it.
4. Top with the peanuts and scallions

Ingredients:

- 1 lbs Spaghetti, dry

FOR THE MEAT

- ½ lbs ground pork
- 2 TBL hoisin sauce
- 2 tsp Rice wine vinegar
- 1 tsp dark soy sauce or kecap manis
- ½ tsp five spice powder

FOR THE SAUCE:

- 2 TBL sesame paste tahini
- 3 tsp soy sauce
- 2 tsp sugar
- ¼ tsp five spice powder
- ½ tsp coarse ground black pepper
- ¼ cup Crushed red pepper flakes
- ½ cup chili oil Sysco
- 1 TBL garlic, chopped)
- ¼ cup water

TO FINISH:

- chopped peanuts
- scallion

THE KITCHENS