

Sesame Noodles

adapted from *Sundays at Moosewood Restaurant*

6 cloves garlic, minced or pressed

full $\frac{1}{3}$ cup Chinese sesame paste (get some without soy oil only sesame)

1 $\frac{1}{2}$ Tbs. dark sesame oil

$\frac{1}{2}$ cup + 1 Tbs. tamari soy sauce

$\frac{1}{3}$ cup, very full, Mirin rice wine

$\frac{1}{4}$ cup + $\frac{1}{2}$ Tbs. seasoned rice vinegar

3 Tbs. honey

1 $\frac{1}{2}$ tsp. chili paste

large pinch of five spice powder

- Place all the ingredients in a blender or food processor and blend until smooth.
- Cook 1 lb. of linguini or spaghetti noodles. Cook the noodles al dente and then drain them. Pour the sauce over the noodles and toss it all together until well coated.
- Grind up some peanuts and use as topping.
- This is nice served with a green salad or some steamed broccoli.