



Serves 6-8

Active Time: 15 minutes

Total Time: Minimum 3 hours

Orchid's Tangy Cool Noodles

- 1 pound spaghetti noodles
- 3 & 1/2 tbsp sesame oil
- 3 & 1/2 tbsp soy sauce
- 1 & 1/2 tbsp balsamic vinegar
- 2 tbsp sugar
- 1/2-1 tbsp hot chili oil
- 2 tsp coarse Kosher salt
- 4 heaping tbsp thin-cut scallion rings
- Freshly cut scallion rings, for garnish

Bring a generous amount of unsalted water to a boil. Add the noodles. Cook until pleasantly firm to the bite. Drain immediately and chill thoroughly under cold running water. Shake off excess water, then return noodles to clean, dry pot or to a large bowl.

Blend remaining ingredients except scallions in a small bowl. Pour the sauce evenly over the noodles, using a handful of noodles to wipe the bowl clean so you don't lose any of the sugar. Toss gently (I use my hands to get the best mix), then add the scallion rings and toss again to mix. Taste and adjust seasonings if necessary to achieve a tangy blend of sweet and hot flavors. Remember that the chili will grow more pronounced within a few hours, so be cautious!

For best flavor, cover and put aside for several hours at room temperature or store overnight in the refrigerator. Toss before eating to redistribute the seasonings. Serve at room temperature or slightly chilled, heaped in a bowl and garnished with a fresh sprinkling of scallion rings. Noodles will last 4-5 days, sealed airtight and refrigerated. Flavor peaks in spiciness on the second day.

Recipe adapted from Barbara Tropp