

Butterfly Garden Team
2015

szechuan noodles

SERVES 6 TO 8

I love the complex flavor of this salad. Almost all the ingredients can be stored in the pantry, so it requires very little last-minute shopping. The sauce can actually be made a week ahead and then added to the hot cooked pasta just before serving.

- 6 garlic cloves, chopped
- 1/4 CUP fresh ginger, peeled and chopped
- 1/2 CUP vegetable oil
- 1/2 CUP tahini (sesame paste)
- 1/2 CUP smooth peanut butter
- 1/2 CUP good soy sauce
- 1/4 CUP dry sherry
- 1/4 CUP sherry vinegar
- 1/4 CUP honey
- 1/2 TEASPOON[†] hot chili oil to taste
- 2 TABLESPOONS dark sesame oil
- 1/2 TEASPOON freshly ground black pepper
- 1/8 TEASPOON[†] ground cayenne pepper to taste
- 1 POUND spaghetti
- 2 red bell peppers, julienned
- 2 yellow bell peppers, julienned
- 4 scallions, [†]sliced diagonally (white and green parts)

Place the garlic and ginger in a food processor fitted with a steel blade. Add the vegetable oil, tahini, peanut butter, soy sauce, sherry, sherry vinegar, honey, chili oil, sesame oil, and ground peppers. Purée the sauce.

Add a splash of oil to a large pot of boiling salted water and cook the spaghetti al dente. Drain the pasta in a colander, place it in a large bowl, and while still warm, toss with three-quarters of the sauce. Add the red and yellow bell peppers and scallions; toss well. Serve warm or at room temperature. The remaining sauce may be added, as needed, to moisten the pasta.



Don't combine the sauce with the pasta until the last minute; the soy sauce tends to break down the noodles and make them mushy.