

Cold Beef Noodles in Sesame Sauce Recipe

(Taiwanese Recipe)

Ingredients: Serves 2

150g tender beef
1 portion La noodles
1 tablespoon chopped scallions

Seasonings A:

1 tablespoon cooking wine
1 tablespoon soy sauce
1 teaspoon sugar
1 teaspoon cornstarch water

Seasonings B:

2 tablespoons sesame paste
1 tablespoon soy sauce
1 teaspoon peanut powder
½ teaspoon sugar
½ tablespoon sesame oil
5 tablespoons cold water

Method:

Cut tender beef into thin slices and marinate in seasonings A for 10 minutes, then blanch through smoking oil rapidly until done and remove. Combine seasoning B well together for later use. Bring a pot of water to a boil to cook noodles until done, remove and rinse until cold, then mix well with seasonings B and transfer to a serving bowl. Spread the beef slices over top and sprinkle with chopped scallions. Serve. Select sesame paste with less oil, which is fresher. To prepare the sauce, add the remaining seasonings to the sesame paste gradually until evenly-mixed. It will be convenient if you can prepare more sauce and store in the jar for later use. For the peanut powder, you can grind peanuts coarsely. This gives an even better flavor, but peanut powder is more convenient.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]