

GENERAL TSO'S CHICKEN

There's been a lot of rumor about the origins of this dish; I'll let others fight it out and just focus on its deliciousness! I think that the human palate is drawn to the combination of savory, sour, sweet, salty and spicy; I think that's why we all love this dish. There's a huge difference between the popular sambal oelek and Chinese chili garlic sauce. Sambal is very easy to find but it's twice as hot as chili garlic. So, if you are using sambal, use half the amount.

SERVES 4

MARKET - pd -
TRIKEN - by -
TRIKEN

Sauce

- 1/2 cup (90 ml) oyster sauce
- 1 tbsp (15 ml) hoisin sauce
- 1 tbsp (15 ml) chili garlic sauce
- 1/2 cup (95 g) sugar
- 3 oz (90 ml) white vinegar
- 2 tbsp (30 ml) soy sauce

1/2 tbsp (8 g) minced ginger root

1/2 tbsp (5 g) chopped garlic

1 tbsp (7 g) cornstarch mixed with

1 tbsp (15 ml) water

1 drop red food coloring (optional)

Chicken

- 1/2 qt (1.8 L) vegetable oil, plus
- 2 tbsp (30 ml) for stir-frying
- 2 lb (900 g) boneless chicken thighs, cut into 2" (5-cm) dice
- 1 1/2 cups (375 g) tempura flour, plus 1 cup (223 g) for dredging
- 1 cup (240 ml) cold water
- 1/2 onion, cut into large dice
- 10-12 whole dried Thai chilies
- 1 1/2 cups (375 g) broccoli florets, steamed in microwave for 1 minute
- 3 scallions, sliced on the bias

For the Chicken

Heat the oil in a 4-quart (3.8-L) Dutch oven to 375°F (190°C) using a frying thermometer. Rinse the chicken in cold water and pat dry with paper towels. Mix 1 1/2 cups (375 g) of the tempura flour and 1 cup (240 ml) water into a thick batter. It should look like thick pancake batter. Dredge the chicken cubes in 1 cup (223 g) of tempura flour and fry them in two batches until golden brown and crispy, about 6 to 8 minutes. Drain the chicken on paper towels or a rack. Heat a wok or large skillet to high and add 2 tablespoons (30 ml) of oil. When you see the first wisps of white smoke, stir in the fried chicken, onion, chilies and broccoli and cook them for about 30 seconds. Stir in the sauce and allow it to coat the chicken and simmer. Cook it, folding all the ingredients until they are well coated, about 2 minutes. Garnish with scallions.

For the Sauce

Add all the sauce ingredients into a 1-quart (946-ml) saucepan, and bring the heat up to medium. Whisk gently as it comes to a simmer. Allow it to simmer and keep whisking it for about 5 minutes, until the sauce thickens. Remove from the heat and reserve it.

BEEF AND BROCCOLI

Do not think this is just a Chinese American classic! Do think this is delicious, is quick to cook and will make you a kitchen hero. This dish was originally made with Chinese broccoli, and I would recommend that you make it that way sometime. You can also use this recipe as a guide to make veggies and beef.

SERVES 4

- 1 lb (450 g) broccoli florets
- 1 tbsp (15 ml) soy sauce
- 1 tsp sesame oil
- 2 tsp (4 g) cornstarch, divided
- 1 tsp baking soda
- 1 lb (450 g) flank steak
- $\frac{1}{3}$ cup (80 ml) beef or chicken stock
- 2 tsp (10 ml) rice wine
- $\frac{1}{4}$ cup (60 ml) oyster sauce
- 2 tbsp (30 ml) vegetable oil
- 2 cloves garlic, minced

Blanch the broccoli in boiling salted water for about 2 minutes or until slightly tender and dark green. Shock it in ice water and drain thoroughly.

In a small bowl, whisk together the soy sauce, sesame oil, 1 teaspoon cornstarch and baking soda. Slice the beef against the grain into thin strips and add it to your marinade. Let it sit for at least 20 minutes, or as long as overnight in the refrigerator.

In a separate small bowl, stir together the stock, rice wine, oyster sauce and remaining 1 teaspoon cornstarch until the cornstarch is fully dissolved.

Heat a wok or a large skillet on high heat and add the oil. When a wisp of white smoke appears, toss the marinated beef and garlic into the pan. Cook for about a minute, continually moving the beef so it browns on all sides but still rare. Once the beef is seared, add the broccoli and cook for an additional minute. Stir in the sauce and keep it all moving. Don't be afraid to scrape any bits off the bottom of the pan before they start to burn. Once the sauce has turned into a nice thick glaze, about 1 minute, serve immediately.

Pro Tip: Like a lot of my stir-fry dishes, break them up into three parts to simplify. Get in the habit of marinating your meats before cooking. This makes them super tender and they will feel and taste just like your fave Chinese restaurant's. Then combine the sauces into one bowl. All that's left is to stir-fry!



THIRTEEN #11
MARKET - pd -
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CUCUMBER KIMCHI (OI SOBAGI)

This is an easy kimchi recipe to make. Cucumbers ferment the quickest, about 1 day out of the fridge. Use this recipe and method to make any kimchi you like—Napa cabbage is the most common. Remember to ferment other items like cabbage for longer. You can play around with fermentation time and temp until you get the perfect sour funky balance you like.

MAKES 3 QUARTS (2.8 L)

- ½ gallon plus ½ cup (1.9 L plus 80 ml) water
- ¾ cup plus 1 tbsp (196 g) salt, divided
- 20 Persian or Japanese cucumbers
- 10 cloves garlic, minced
- 1 onion, cut into ½" (13-mm) dice
- 1 bunch green onions, sliced into ½" (13-mm) lengths
- 1 bunch garlic chives (buchu), cut into ½" (13-mm) pieces
- ½ cup (95 g) Korean ground chili
- 1 tsp sugar, plus 1 tsp as optional



Mix ½ gallon (1.9 L) of water with ¾ cup (180 g) of salt, stirring until the salt dissolves, to make a brine.

Soak the cucumbers in salt water for 30 minutes, no longer.

Remove the cucumbers from the brine and rinse. Cut about ¼ of an inch (6-mm) from each end of the cucumbers. Cut the cucumbers in half in the middle, not lengthwise. Hold the cucumber facing the circular middle. Cut them in half lengthwise, leaving about ½ inch (½ cm) at the end uncut. Cut them in half lengthwise again, perpendicular to your first cut, leaving the end uncut. You should have 4 semi-equal parts of cucumber, cut but still attached. Repeat with the remaining cucumbers.

Combine the onion, green onions, buchu, ground chili, 1 tablespoon (16 g) of salt, and 1 teaspoon optional sugar in a large bowl. I recommend wearing gloves for this.

Set 3 (1-quart [946-ml]) jars on your work surface. Using your fingers, separate the cucumber quarters and stuff the mix into the cucumbers. Divide them evenly among the jars, pressing the cucumbers down firmly into the jars.

Stir 1 teaspoon of sugar into ½ cup (80 ml) of water until the sugar is completely dissolved. Pour the sugar water over the cucumbers.

Let it sit 1 day before serving. Cucumber kimchi ferments very quickly. Refrigerate it after opening.

TAKEEN # 2

TAKEEN - by -

CHINESE CHICKEN SALAD

I really wanted to add this recipe to the book because it's one of my favorites, and I guarantee that it will be one of the most popular dishes in your repertoire. You can also use just about any protein or none at all. This is a great dressing to just keep in the fridge because almost all bottled dressings suck. You can double this recipe, store it in a squeeze bottle and look extra cheffy.

MAKES 2 1/2 CUPS (120 ML) OF DRESSING; SALAD SERVES 4 TO 6

Heat the oil in a small saucepan over medium-high heat. Cut the wonton skins into 1/4-inch (6-mm) wide strips. When the oil reaches 365°F (185°C), fry until the strips are golden brown, about 30 seconds on each side. Drain the wonton strips on a paper towel and allow to cool. You'll need about 2 cups (90 g) of wonton strips. Toss them with the salad.

Toss your salad with 1 cup (240 ml) of the dressing. Add more dressing if needed, a little at a time. Sprinkle the salad with the sesame seeds and serve.

In a large salad bowl, toss the tangerines, cabbage, carrots, radicchio, greens and chicken.

For the Salad

Combine all the ingredients except the peanut oil in a blender. Blend them thoroughly for about 10 seconds, until no one item is recognizable. With the blender running, slowly drizzle in the peanut oil until the dressing is smooth and even. You can use immediately or store in an air-tight container for a week.

For the Dressing

5 green onions (2" [5-cm]) white parts only, thinly sliced
 1 tbsp (15 g) Chinese dry mustard, made into a paste by stirring in 1 tbsp (15 ml) water
 1/2 cup (85 g) Japanese pickled ginger, packed
 1/2 cup (120 ml) lime juice
 1 tbsp (9 g) roughly chopped garlic
 2 tbsp (20 g) roughly chopped shallots
 1/2 cup (160 g) honey
 1/2 cup (160 ml) Japanese soy sauce
 2 tbsp (16 g) roughly chopped ginger root
 2 cups (480 ml) peanut oil

Salad

1 cup (240 g) canned tangerine segments, drained
 5 cups (500 g) Napa cabbage
 2 carrots, peeled and cut into thin strips
 1 head radicchio, cut into thin strips
 4 cups (170 g) mixed baby greens
 2 lb (900 g) boneless, skinless chicken, cooked, cooled and diced
 3 cups (711 ml) oil
 5 wonton wrappers
 2 tbsp (12 g) toasted sesame seeds

CHICKEN #2
 #5

VIETNAMESE CRYSTAL SHRIMP SPRING ROLLS

These Vietnamese spring rolls are classic fresh uncooked rolls with soft rice skins. This version is my favorite, but you can fill this wrap with a variety of proteins and vegetables if you want to try something different. My other favorite is the Vietnamese Crispy Imperial Roll (page 134). The secret to holding these rolls to eat later is to place a moist paper towel, then a piece of plastic wrap, between layers. Rice papers can be found in many shapes and sizes. I like using the 8-inch (20-cm) papers. Make sure to check the package for cracks in the papers. You can't mend them, so buy whole, unbroken papers.

MAKES 8 ROLLS

Hoisin Peanut Dipping Sauce

- ½ cup (120 ml) hoisin sauce
- 3 tbsp (45 g) creamy peanut butter
- 4 tbsp (60 ml) water
- 1 tbsp (15 ml) rice vinegar

Spring Rolls

- 4 oz (95 g) rice vermicelli noodles
- 1 medium carrot, peeled and julienned
- 2 cups (85 g) shredded lettuce
- 8 (8" [20-cm]) round rice paper sheets
- ½ cup (25 g) Vietnamese basil leaves
- ½ cup (25 g) fresh cilantro leaves
- 8 oz (240 g) cooked, peeled shrimp, cut in half lengthwise

For the Sauce

Combine the sauce ingredients, then set aside until ready to serve.

For the Spring Rolls

Cook the rice vermicelli noodles in boiling water for about 5 minutes, or until al dente. Shock them in ice water to stop the cooking process, and drain them well. Combine the noodles, carrot and lettuce to make the filling.

Soak the rice paper in warm water for about 15 seconds, until it starts to soften, and then place it on your cutting board. Place about ½ cup (25 g) of cilantro and two shrimp pieces.

Roll from the bottom up, containing the filling with your fingers. Once the bottom skin rolls over once, push down to flatten it a little. Fold in two sides snugly, and then roll up the parcel. Lay it seam-side down on a serving plate. Serve with the Hoisin Peanut Dipping Sauce.

TAKEU #5

COCONUT STICKY RICE WITH MANGO

Mangoes are available almost all year long in Thailand, and there is never a shortage of rice. Here is a sinful dessert that joins the two. I know rice is rarely considered a dessert food, but this is a delicious treat. Coconut sticky rice can be eaten with any fruit and is great by itself. Thai sweet rice, not jasmine, is used to make this dish. What makes the rice stick together is its high starch content. Sweet rice is actually steamed instead of simmered. This is a special dessert, and like all things that taste sinful, it is to be enjoyed in moderation. Manila mangoes are in season in the States for about 3 to 4 months out of the year. Their extra sweetness and soft texture make them a perfect accompaniment to the coconut sticky rice.

SERVES 4 TO 6

3 cups (640 g) Thai sweet rice
2 cups (480 ml) coconut milk
1-1/2 cups (200-300 g) granulated
sugar
1 tsp salt
4 Manila mangoes, sliced into thin
long pieces

Soak the sweet rice covered in water for at least 3 hours, preferably overnight. Transfer the soaked rice into a bamboo basket. The rice should sit on the bottom of the basket. Add 4 cups (960 ml) of water into the steamer pot. Heat the water on high until it's boiling. Insert the basket into the pot and cover it for 10 minutes. Flip the rice once and let it steam for another 10 minutes. Heat the coconut milk, sugar and salt in a small saucepan until simmering, then remove it from the heat. Reserve 1/4 cup (60 ml) and fold the remaining coconut sauce into rice. Cover the rice for 30 minutes. When ready to serve, drizzle the reserved coconut sauce over the rice, and serve with very ripe mangoes or any fruit in season.

It's will also

CINNAMON AND FIVE-SPICE EASY DONUTS

Anything that makes your life easy, I would never call a cheat. I like to call them hacks! This is a great donut hack. I could eat donuts until my waistline and heart exploded, but making them isn't an easy process. Freezer biscuits make the perfect quick and simple donut batter. They are yeasty, sweet and pillow-y and fry up perfectly. If you want the traditional ring-shaped donut, roll them with a rolling pin and punch a hole in the middle of each donut. But I usually just flatten them out and cut them in half or quarters to make more of a beignet shape.

MAKES 16 SMALL DONUTS

- 2 tsp (4 g) ground five-spice powder
- 2 tbsp (16 g) ground cinnamon
- ½ cup (95 g) sugar
- 2 cups (227 g) confectioners' sugar
- ¼ cup (60 ml) milk
- 1 tsp vanilla extract
- 1 (16-oz [454-g]) can large buttermilk biscuits
- 2 qt (1.8 L) vegetable oil, plus more as needed

In a large bowl, stir together the five-spice, ground cinnamon and sugar and set it aside. To make the glaze, whisk together the confectioners' sugar, milk and vanilla extract until the glaze is smooth and even.

Lay out the biscuits on a cutting board and cut them in half. Heat the oil to 365°F (185°C) in a 4-quart (3.8-L) Dutch oven. Fry the donuts in the oil for about 2 minutes on each side or until golden. Drain them on a wire rack over a sheet pan for about 2 minutes. Immediately dip one side in the glaze and top it with the spiced sugar.

FRAGRANT COCONUT RICE

This is a recipe I make at our restaurants and is always a crowd favorite. It's perfect for the times you just want something a little richer and more decadent than plain rice. It's creamy and very aromatic. Add a few tablespoons of sugar or honey if you really want to feel guilty the next day.

MAKES 4 CUPS (1 KG)

- 2 tbsp (30 ml) vegetable oil
- ½ onion, finely chopped
- 2 cups (450 g) jasmine rice
- 2 tsp (10 g) kosher salt
- 1 cup (240 ml) canned coconut milk
- 2½ cups (590 ml) water
- 2 whole cloves
- 1 whole cinnamon stick
- 2 bay leaves

Heat the oil over high in a 2-quart (1.8-L) saucepan. Add the onion and stir-fry for 1 minute, until translucent. Add the rice and salt and sauté for 1 more minute.

Add the coconut milk and water and bring the mixture to a boil. Stir in the whole cloves, cinnamon and bay leaves. Adjust the heat to low until lightly simmering. Cover and cook the rice undisturbed for 20 minutes or until all the liquid is completely absorbed. Turn off your heat and allow it to rest for at least 20 minutes to 1 hour, covered. Fluff, remove the spices and serve warm.

Stir-Fried Potato and Ham

GAMJA-HAEM-BOKKEUM 감자햄볶음

Serves 4

1. Heat the oil in a large skillet over medium-high heat. Add the potato and garlic and stir with a wooden spoon until the potato begins to cook through, about 3 minutes.

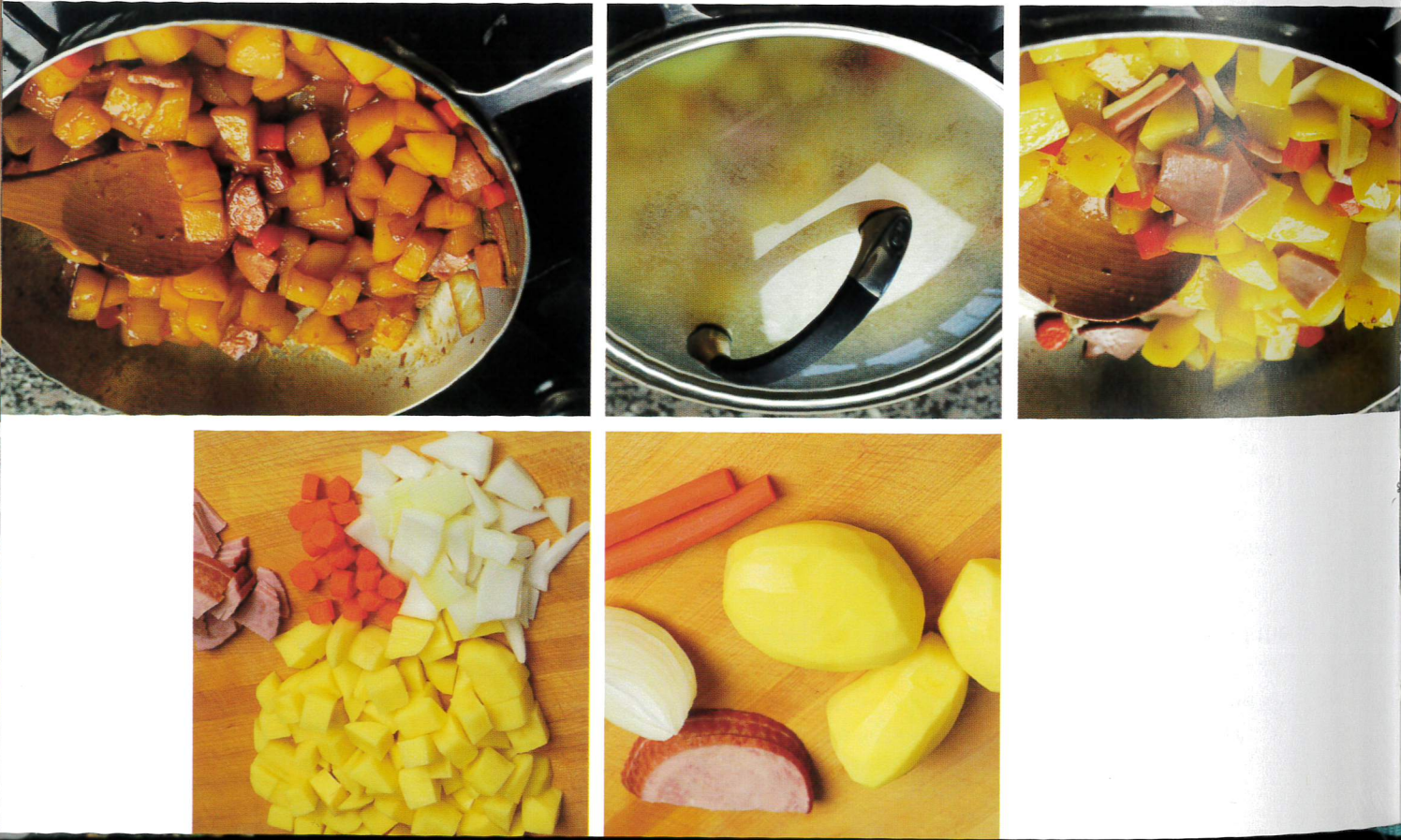
2. Add the onion, ham, and carrot and cook, stirring, until the onion begins to soften and become translucent, about 3 minutes.

3. Add the soy sauce, sugar, and ½ cup water. Cover, reduce the heat to low, and cook for another 3 minutes, until the potato and carrot are crisp-tender.

4. Uncover the skillet and increase the heat to medium-high. Cook, stirring, until the potato is fully cooked but still intact and all the ingredients are well incorporated and glazed, 7 to 8 minutes. The potato should not be at all mushy. Stir in the sesame oil and serve. This can be stored in an airtight container in the refrigerator for up to 3 days.

This stir-fry is like a Korean-style chunky hash. The flavors and textures complement each other well—soft potatoes and salty, chewy ham, enhanced with onion and garlic and seasoned with soy sauce, sugar, and sesame oil. The dish is easy, comforting, and filling. My children loved it, so I often included some in their lunchboxes.

- 2 tablespoons vegetable oil
- 3 ounces cooked ham, cut into ½-inch cubes (about ½ cup)
- 1 pound Yukon Gold potatoes, peeled and cut into ½- to ¾-inch cubes (about 3 cups)
- 2 garlic cloves, minced
- ½ medium onion, cut into ½-inch cubes (about ½ cup)
- 1 tablespoon sugar
- 1 teaspoon toasted sesame oil



with house rice

[Serves 4]

In Szechuan, their place of origin, kung pao dishes always contain chiles and Szechuan peppercorns. American versions, usually made with chicken, omit the peppercorns and always include peanuts. My version has the best of both worlds. I use chicken—flavorful dark meat—plus peanuts and the peppercorns, which the Chinese say produce *mala*, an intriguing, tingly numbness on the tongue. Lemon juice adds bracing acidity to this new old favorite.

1. In a small bowl, combine the sugar, sambal, soy sauce, sesame oil and lemon zest and juice of 1 lemon and stir to dissolve the sugar. Set aside.

2. In a large bowl, combine the chicken and cornstarch, and season with salt and pepper. Toss the chicken to coat it lightly in the cornstarch, remove the chicken to a plate, and set it aside.

3. Heat a wok over high heat. Add 2 tablespoons of the oil and swirl to coat the pan. When the oil is hot, add half the chicken and stir-fry, separating the pieces, until the chicken is cooked through, 3 to 4 minutes. Transfer the chicken to a plate, add 2 more tablespoons of the oil, swirl, and when the oil is hot, stir-fry the remaining chicken. Transfer the chicken to the plate.

4. Add the remaining tablespoon oil and swirl. When the oil is hot, add the garlic, ginger and peppercorns and stir-fry until softened, about 30 seconds. Add the carrots, celery and peanuts and stir-fry until the flavors have combined, about 2 minutes. Add the sugar mixture and, when it simmers, return the chicken to the pan. Stir to combine.

5. Make a bed of the rice on a platter, top with the stir-fry, and serve.

Ming's Tip:

Before grinding the Szechuan peppercorns, strain them to ensure that any twigs or small pebbles are removed.

50-50 White and Brown Rice, for serving
(see page 12)

- 1 tablespoon sugar
- 2 tablespoons sambal
- ¼ cup naturally brewed soy sauce
- 1 tablespoon sesame oil
- Zest and juice of 1 lemon
- 2 pounds dark chicken meat (from the legs and/or thighs), cut into ½-inch dice
- ¼ cup cornstarch
- Kosher salt and freshly ground black pepper
- 5 tablespoons grapeseed or canola oil
- 3 tablespoons minced garlic
- 2 tablespoons minced ginger
- 1 teaspoon coarsely ground Szechuan peppercorns (see Ming's Tip)
- 2 cups carrot nubs, sliced ¼ inch thick
- 5 celery stalks, cut into ½-inch dice
- 1 cup unsalted roasted peanuts

shrimp bouillabaisse

Traditional bouillabaisse is a marvelous dish that requires many kinds of seafood and a lot of time to make. My quicker version delivers all the thrills of the original but uses only shrimp, plus fennel and edamame. Yogurt adds a sense of the characteristic creaminess, and buttery garlic bread completes the meal.

1. Heat a stockpot or other tall wide pot over high heat. Add 2 tablespoons of the oil and swirl to coat the bottom. When the oil is hot, add the shrimp shells and sauté, stirring, until the shells have turned pink, 1 to 2 minutes. Add the wine, deglaze the pot, and reduce the liquid by half, 1 to 2 minutes. Add the stock, season with salt and pepper, and simmer until the liquid is reduced by one quarter, 5 to 6 minutes. Strain the liquid and transfer to a large bowl. Set aside. (Discard the shells.)

2. Preheat the broiler. Dry out the pot and heat over medium-high heat. Add the remaining tablespoon oil and swirl to coat the bottom. When the oil is hot, add the fennel, onion, carrot, celery and paprika. Season with salt and pepper and sauté until the vegetables are soft, about 3 minutes. Add the strained stock, shrimp and edamame, and simmer until the shrimp are just cooked through, about 3 minutes. Whisk in the yogurt and adjust the seasoning, if necessary. 3. Meanwhile, in a small bowl combine the butter and garlic. Season with salt and pepper, blend, and spread on one side of the bread slices. Transfer to a large broiling pan and broil at the middle level until the bread is golden, 2 to 3 minutes. Watch carefully to ensure the bread doesn't burn.

4. Ladle the soup into four individual serving bowls and serve with the bread.

[Serves 4]

3 tablespoons grapeseed or canola oil
1½ pounds medium (U 13-15) shrimp,
peeled, deveined, and halved lengthwise,
shells reserved

1 cup dry white wine

2 quarts fresh chicken stock or low-sodium
canned chicken broth

Kosher salt and freshly ground black pepper
1 small fennel bulb, halved, cored, and cut
into ½-inch dice

1 large carrot, peeled and cut into
¼-inch dice

2 celery stalks, cut into ¼-inch dice

1 tablespoon paprika

1 cup shelled edamame

1 cup Greek yogurt

4 tablespoons (½ stick) unsalted butter,
softened

1 tablespoon minced garlic

1 baguette, cut on the bias into ½-inch
slices

TO DRINK:

A chilled rosé, like Tavel



TAKEN
- by -

spicy shrimp and avocado salad

I got the idea for this delicious salad after enjoying ceviche with avocado and bell pepper, a traditional Latin American pairing. Here, shrimp are quickly sautéed, combined with avocado, bell peppers, and jicama, and served simply atop lettuce with toasted pita. That's it—a definite example of less being more.

1. Heat a medium sauté pan over medium heat. Add the 2 tablespoons oil and swirl to coat the bottom. When the oil is hot, add the onion and jalapeño and sauté, stirring, until the onions have softened, about 1 minute. Season with salt and pepper. Add the shrimp and sauté until just cooked through, about 4 minutes. Adjust the seasoning and transfer everything to a medium bowl.

2. Add the jicama, bell pepper, avocado and lime juice and season with salt and pepper. Toss gently.

3. Toast and quarter the pita, drizzle with olive oil, and sprinkle with salt. Divide the lettuce leaves among four individual plates. Top with the shrimp mixture. Arrange the pita around the salad, garnish the salad with chives, and serve.

TO DRINK:
A sparkling wine from Spain, like Marques de Gacilda Brut Reserva Cava

[Serves 4]

2 tablespoons extra-virgin olive oil,
plus more for drizzling

1 small red onion, minced

1 jalapeño, minced

Kosher salt and freshly ground black pepper

1 pound small (51-60) shrimp

1 small jicama, cut into 1/4-inch dice

1 medium red bell pepper, cut into 1/4-inch dice

2/4-inch dice

2 avocados, cut into 1/2-inch dice

Juice of 2 limes

4 pieces whole-wheat pita bread

Leaves from 1 head Bibb lettuce

1 tablespoon thinly sliced chives

Ming's Tip:

Use a toaster to toast the pita.



SPICY BUCKWHEAT NOODLES
(WITH OR WITHOUT CHICKEN)
SUAN LA QIAO MIAN 酸辣蕎麵

Buckwheat is mainly grown in cold, mountainous areas, especially in northern China.

In Sichuan, where the bitter or Tartary variety is favored, it is usually eaten in the form of noodles. This recipe is one of my old favorites and was taught to me by Liu Shaokun, who runs a small pickling and preserving factory at his restaurant on the outskirts of Chengdu. His storerooms contain ranks of waist-high pickle jars, some filled with scarlet pickled chilies, others with dark salted mustards, still others lit up with a glorious paste made from pickled chilies, rapeseed (canola) oil and salt. Liu Shaokun's restaurant specializes in old-fashioned rustic cooking, including his own wind-dried winter sausages, steamed and served with a dried chili dip; braised turtle with radishes; chicken or fish with pickled vegetables; twice-cooked pork with salted greens; and old-fashioned soups of alfalfa leaves and other greens boiled in rice cooking water.

This dish is usually served cold, but will also taste good hot if you can't wait that long. It serves two people as a snack, or more as part of a spread of cold dishes.

5½ oz (160g) dried buckwheat noodles
A little cooking oil
1 tbsp light or tamari soy sauce
2 tbsp Chinkiang vinegar
½ tsp sugar
Salt, to taste
4 tbsp chili oil (with its sediment, if desired)
1–2 tsp finely chopped garlic,

to taste
3 tbsp finely sliced spring onion greens
A little cold, cooked chicken meat, torn into shreds (optional)
2 tsp finely chopped fresh red chili, plus a few chili slices to serve

Bring a pan of water to a boil and cook the noodles to your liking. Rinse in cold water and shake dry. If you want to eat the noodles cold, sprinkle a little plain oil on them and mix with chopsticks, before spreading the noodles out to cool (the oil will stop them from sticking together).

Place the noodles in a deep bowl and add all the other ingredients, except the chili slices. Mix well, turn on to a serving dish and top with the chicken shreds (if using) and the sliced chilies.

