

Sesame noodles

5/8th cup tamari sauce
3 Tablespoons rice vinegar or white-wine vinegar
1/2 teaspoon dried hot red pepper flakes, or to taste
½ cup sugar
1 cup sesame paste
3 Tablespoons sesame oil
1 Tablespoon grated peeled fresh ginger
1 1/4 cups vegetable broth
1 pound soba or linguine noodles
3 cups of chopped scallions, carrots, snap peas and/or
cucumber strips

In a saucepan combine the soy sauce, the vinegar, the red pepper flakes, the brown sugar, the sesame paste, the oil, the ginger, and the broth, simmer the mixture, stirring, until it is thickened and smooth, and let it cool slightly. In a kettle of boiling salted water cook the noodles until they are al dente, drain them in a colander, and rinse them under cold water. Drain the noodles well, transfer them to a bowl, and toss them with the sauce. Serve the noodles at room temperature and garnish them with the scallion and the cucumber.

<http://www.epicurious.com/recipes/food/views/Cold-Sesame-Noodles-12816>