

Singapore Satay Noodles

Ingredients

½ Cup Shallots, minced
4 TB Serano Chile, minced
4 Tb Ginger, minced
2 TB Garlic, minced
1 oz. Sesame Oil
1 tsp. Coriander, ground
¼ tsp. Cinnamon, ground
¼ tsp. Nutmeg, ground
¼ tsp. Mace, ground
2 Cups Coconut Milk, Chaokoh
¼ Cup Lime Juice, fresh
2 TB Fish Sauce
1 TB Brown Sugar
¾ tsp. salt
¼ tsp. Cayenne Pepper
½ Cup Extra Crunchy Peanut Butter, JIF
6 oz. Noodles, cooked (2 Cups packed)
1 TB Cilantro, fresh, chopped
1 TB Mint, fresh, chopped
1 TB Thai Basil, fresh, chopped
tt Siracha Sauce



Directions

Saute shallots, seranos, ginger and garlic in sesame oil till tender. About 3 minutes. Add spices. Cook 1 minute. Add coconut milk, lime juice, fish sauce and brown sugar. Bring to a boil. Simmer 5 minutes. Stir in peanut butter till smooth. Remove from heat. Reserve. Heat ½ cup of sauce in pan. Heat till "HOT" but do not boil. Sauce will be slightly thick. Heat noodles in microwave for 1 minute. Add noodles to pan. Toss together with cilantro, mint, basil and peanuts. Arrange on plate. Garnish with Siracha Sauce. Serve immediately.

Serves 1