



Asian Noodles

Gee Gee Reid

Chef, Teacher, Cook, Friend and More!



1 lb. noodles, any kind you like

Cook, drain, and rinse with cold water to stop cooking action. Mix with small amount of olive oil to keep from sticking together. Set aside.

Sauce:

2 Tbsp. or more Sesame Paste or Peanut Butter

2 Tbsp. Garlic, chopped

2 Tbsp. Black Rice Vinegar (or 1 Tbsp white vinegar)

2 Tbsp. Soy Sauce

2 Tbsp. Cooking Wine

Few drops Sesame Oil

Hot Sauce or Hot Oil— amount depends on how much you like it

1 Tbsp. Sugar

Mix above ingredients together. Then add:

1 c. Chopped Tomato

1 c. Chopped basil—any kind

Add to cooled noodles and carefully toss, then serve.

Have a wonderful summer!

Brought to you by *Basil Fest 2014*

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