

Spicy Peanut Noodles

You will need:

- peanut butter
- soy sauce
- light brown sugar
- sesame oil (toasted/brown)
- garlic cloves (or chopped garlic, garlic paste)
- ginger root (or ginger paste)
- scallions
- red pepper flakes
- thin spaghetti
- peanuts
- sorghum or molasses (optional)

Bring a large stockpot of water to a boil.

Whisk together in a small saucepan

- 1/4 c. peanut butter

- 1/3 c. soy sauce

Stir in

- 2 T water

- 1/3 c. firmly packed light brown sugar

- 1/4 c. sesame oil

- 2 garlic cloves, finely minced (or 1-2 t chopped garlic)

- 1 t minced, fresh ginger root (or 1 t ginger paste)

- 1/2-1 t crushed red pepper flakes

- 6 scallions, thinly sliced (set aside 2 T for garnish)

- dollop of sorghum or molasses (optional)

until smooth. Put a low heat under the pot to warm the sauce.

Grind up approximately

- 1 cup peanuts (unsalted)

Mix these into the sauce.

Drop into the boiling water

- 1 pound thin spaghetti

and cook al dente. Don't overcook the pasta; it should remain chewy. Drain thoroughly in a colander and return it to the pot.

Pour on the sauce and toss the noodles. Mix thoroughly.

Serve in bowls and garnish with the remaining scallions.

This is really yummy, and makes a nice side dish, or even a main course.

Original from Kirsten A. Conover

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