

Cold blended noodle, Liang ban mian

Recipe of for about 20 people

- 2 lbs dry spaghetti noodle, brand "Barilla"
- 1 bunch green onions
- 2 bunch cilantro, cut
- 1 bole garlic
- Ginger about 2 inch piece
- Red pepper powder from Asian Foodstore
- Raw peanuts
- Black vinegar
- Soysauce, light
- Sesame seeds
- Huajiao pepper, crushed
- Salt
- Oil

Preperations:

- Cook spaghetti according to package, cool it under cold water
- Mix 3/4 cup soysauce and add 1/3 cup sugar, ginger, garlic, crushed huajiao pepper and mix
- Add ½ cup of sesame seed, add red pepper powder, 1/3 cup.
- Heat 1 cup of oil and when boiling add about 1 cup of peanuts, cook till peanuts are golden yellow
- Add the oil and peanuts in the soy mix and mix well
- Add 1/2 cup of black vinegar and salt
- Mix everything through the spaghetti and taste, maybe some more soy sauce or some vinegar
- Add the cilantro