

## DAN DAN NOODLES

*(from [Peter Chang](#), published in *Bon Appetit*, October 2011)*

8 ounces udon noodles  
2 tablespoons vegetable oil  
12 ounces ground pork  
Kosher salt and freshly ground black pepper  
2 tablespoons chopped peeled ginger  
3/4 cup chicken stock  
2 tablespoons or less chili oil  
2 tablespoons red wine vinegar  
2 tablespoons soy sauce  
4 teaspoon tahini  
1 teaspoon Szechuan peppercorns  
Pinch of sugar  
2 tablespoons chopped roasted peanuts  
2 tablespoons sliced scallions

Cook noodles in a large pot of boiling water until just tender (follow instructions on the package). Drain, rinse with cold water, drain again, and place in a large serving bowl (or divide the mixture in two for individual servings).

Heat vegetable oil in a medium skillet over medium heat. Add pork, season with salt and pepper, and cook for a couple of minutes (no need to fully cook the meat at this point). Add ginger; cook until pork gets lightly browned, about 2 minutes more. Stir in chicken stock, then add the chili oil, red vinegar, soy sauce, tahini, peppercorns, and a pinch of sugar.

Simmer everything together until the sauce thickens, about 7 minutes. Pour pork mixture over noodles; garnish with peanuts and scallions.