



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Liang Mian (Cold Noodles)

Ingredients

- 3 tbsp tahini paste
- 1 tbsp soybean paste
- 2 tbsp soy sauce
- 1 tbsp black vinegar
- 1-2 tsp chili oil crisps*
- 1 ½ tsp honey
- 2-3 garlic cloves, grated
- 1 tsp ginger, grated
- 2-3 tbsp warm water
- 8 oz soba noodles, or noodles of choice
- 1-2 tsp sesame oil
- Salt, to taste
- For Garnish:
 - Okra, sliced and pan seared
 - Sweet peppers, sliced
 - Sweet corn kernels
 - Cucumber
 - Herbs
 - Toasted pecans and sesame seeds

Directions

In a pot, bring water to a rolling boil. Drop your soba noodles according to the packages cooking time (roughly 4-5 minutes). While that's cooking, combine all your other ingredients into a bowl and whisk together to create your sauce.

Pull your noodles after cooked through and cool them quickly either by rinsing them under cold water or by quickly dunking them in an ice bath. After cooled, quickly toss your noodles with a drizzle of sesame oil to keep the noodles from sticking. Toss with your sauce and add some seasonal veggies and herbs!



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Chili Oil Crisps

Ingredients

- 4-5 guajillo chiles, stemmed and deseeded
- 2-3 dried chile de arbol, stemmed and deseeded
- 1-2 dried pasilla (or ancho), stemmed and deseeded
- 1 c canola oil
- 1-2 shallots, sliced
- 4-6 garlic cloves, sliced
- 1 nub of ginger, sliced
- 1 star anise pod
- 1 cinnamon stick
- 1 black cardamom, optional
- 1 tsp dried orange peel, optional
- ½ - 1 tsp Sichuan peppers, optional
- 2 tbsp sesame seeds
- ½ c Texas pecans, chopped
- 2 tsp soy sauce
- 2 tsp piloncillo, or brown sugar
- 1 tbsp rice or black vinegar
- Salt, to taste

Directions

Remove the stems from your mix of dried chiles (you can change these up as needed) and run through the food processor or a blender to break into flakes. In a deep saucepan add your oil and heat on medium low heat until it reaches about 200°F -220°F degrees Fahrenheit. Infuse with star anise, cinnamon, and other spices (optional) for 30 minutes or more to extract the flavors and then remove the spices from your oil.

Then heat your oil to between 225°F -350°F and begin frying your other aromatics. Fry the shallots until golden brown and then remove and put to the side. Repeat this process for both the garlic and ginger.

Reduce your heat to medium-low and add your flaked ground chiles, and sesame seeds and toast for roughly a minute, and then remove. Repeat with your pecans (if they aren't already toasted). And then remove from the heat.

In a bowl, add the infused oil, fried aromatics (shallots, garlic, and ginger), fried sesame seeds and pecans, soy sauce, piloncillo, and vinegar and adjust seasoning with salt. Store in a clean jar and in your fridge and it'll last up to a month (the flavors will continue to meld and develop over time).