

Takeout-Style Sesame Noodles

Recipe from Shorty Tang and
Ed Schoenfeld

Adapted by Sam Sifton

Time 10 minutes

Rating ★★★★★ (10,166)



Craig Lee for The New York Times

Noodles dressed with sesame are popular in many parts of China, but this particular style, made with peanut butter and served cold, became a Chinese-American staple in the United States in the 1970s. The family of Shorty Tang — an ambitious restaurateur who emigrated from Sichuan to Taipei to New York — firmly believes that he invented the dish and still serve it at Hwa Yuan, the restaurant he opened in 1967 in Manhattan's Chinatown. They have never divulged the exact recipe; this is our own lush but refreshing version. —**Sam Sifton**

INGREDIENTS

Yield: 4 servings

- 1 pound noodles, frozen or (preferably) fresh
- 2 tablespoons sesame oil, plus a splash
- 3½ tablespoons soy sauce
- 2 tablespoons Chinese rice vinegar
- 2 tablespoons Chinese sesame paste
- 1 tablespoon smooth peanut butter

PREPARATION

1 tablespoon granulated sugar

1 tablespoon finely grated ginger

2 teaspoons minced garlic

2 teaspoons chile-garlic paste, chile crisp or chile oil, or to taste

Half a cucumber, peeled, seeded and cut into $\frac{1}{8}$ -inch by $\frac{1}{8}$ -inch by 2-inch sticks

$\frac{1}{4}$ cup chopped roasted peanuts

Step 1

Bring a large pot of water to a boil. Add noodles and cook until barely tender, about 5 minutes. They should retain a hint of chewiness. Drain, rinse with cold water, drain again and toss with a splash of sesame oil.

Step 2

In a medium bowl, whisk together the remaining 2 tablespoons sesame oil, the soy sauce, rice vinegar, sesame paste, peanut butter, sugar, ginger, garlic and chili-garlic paste.

Step 3

Pour the sauce over the noodles and toss. Transfer to a serving bowl, and garnish with cucumber and peanuts.

TIP

The Chinese sesame paste called for here is made of toasted sesame seeds; it is not the same as tahini, the Middle Eastern paste made of plain, untoasted sesame. But you could use tahini in a pinch. You need only add a little toasted sesame oil to compensate for flavor, and perhaps some peanut butter to keep the sauce emulsified.



You have
limited

access to
New York
Times
Cooking.

Subscribe to return
to this recipe, plus
over 20,000 more
for every interest
and skill level.

See
subscription
options

Cancel or pause
anytime

Private Notes

Leave a Private Note on this recipe and see it here.