

Chinese Cold Noodles

<http://userealbutter.com/2008/05/13/chinese-cold-noodles-recipe/>

1 lb. iron man noodles, cooked, drained and cooled
1/2 lb chicken breast, boiled and julienned
3 eggs, cooked into egg sheet and julienned
2 cups cucumber, julienned
2 cups carrots, shredded
2 cups bean sprouts, washed
1-2 cups preserved mustard green, shredded or julienned
1 cup creamy peanut butter
~1 cup boiling water
sesame oil
soy sauce
red wine vinegar

To make the peanut sauce: Place peanut butter in a medium bowl. Pour 1/4 cup boiling water into the bowl and carefully stir the water into the peanut butter. Continue stirring until incorporated. Add another 1/4 cup of water and repeat until creamy (pourable) consistency is reached. Add 1-2 tbsp sesame oil, 1-2 tbsp soy sauce and 1-2 tbsp of vinegar to taste. Mix well.

Place a mound of noodles in a bowl or on a plate. Top with carrots, cucumber, mustard green, egg, sprouts, and chicken. Pour peanut sauce over the noodles and eat.