

## Chinese Dan Dan Noodles

<http://userealbutter.com/2013/07/08/chinese-dan-dan-noodles-recipe/>  
from [Serious Eats](#)

12 oz. fresh Chinese noodles (I like the Shanghai style) or 6 oz. dried Chinese noodles  
2 tsps vegetable oil  
2 oz. ground pork  
2 tsps preserved mustard green, chopped  
2 oz. roasted peanuts, crushed lightly  
2 cloves garlic, grated  
2 tsps green onions (green part only), finely sliced  
1 tbsp Sichuan peppercorns, finely ground with a mortar and pestle

### **sauce**

1/2 cup hot chili oil  
3 tsps black vinegar  
1 tbsp soy sauce  
1 tbsp sugar  
2 cloves garlic, grated

**Make the sauce:** Combine all of the ingredients and set aside.

Cook the noodles according to package instructions, drain and rinse. Set aside. Heat the vegetable oil in a sauté pan. When the oil is hot, add the pork. Break the chunks apart into smaller pieces with a spatula. When the pork is cooked, add the chopped preserved mustard green and sauté for another 30 seconds. Set aside. Divvy up the noodles in bowls and top with desired amounts of the cooked pork, sauce, peanuts, garlic, green onions, and Sichuan peppercorn. Serves 2-4.