

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Dan Dan Noodles

BY CHEF MARTY SLAVIN

(Serves 4)

Sauce Ingredients

1 lb. noodles, usually dried Chinese wheat noodles
2 tbsp. chili oil with bits (sometimes called chili crisp)
1 tbsp. light soy sauce
1 tbsp. dark soy sauce
½ tsp. ground roasted Sichuan pepper corns
1 tbsp. thinly sliced scallions

Meat Topping Ingredients

4 oz. ground pork or beef
2 tbsp. yibin yacai (preserved mustard greens, available in Asian markets or Amazon)
Oil for frying
5 pieces dried Sichuan chilis
1 tsp. whole Sichuan pepper corns
1 tsp. light soy sauce
1 tsp. dark soy sauce

Directions

Heat wok in oil, add dried chili and Sichuan pepper corns and fry until fragrant, but not burning. Add yibin yacai and stir fry until fragrant. Add ground pork/beef and both soy sauces and fry until meat is browned, but not dry. Mix all sauce ingredients in a bowl. Cook noodles until done. Add noodles to bowl, top with meat and garnish with scallion rounds and a sprinkling of roasted ground Sichuan pepper corns.



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