



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

SIDE DISHES | Justin's Richard's Noodles

Given to Justin from Kathy Wallin (Melissa's mom). I don't think anybody knows who Richard is.

1 lb oriental noodles (found in the produce section), cooked and drained. (The kind I use, cooks for three minutes and then sits in the hot water for seven or ten minutes.) I use the shortest time because the longer the noodles sit in the hot water, the softer they become.

Sauce:

3 ½ T. sesame oil

3 ½ T. dark soy (or any soy sauce)

1 ½ T black or Balsamic Vinegar

2 T. sugar

2 t. salt

½ to 1 t. hot chili oil (I use 1 t.)

Mix sauce ingredients and then pour over drained noodles. Chill. Top with green onions.