

# Cold Soba with Sichuan Pepper

## Ingredients

8oz soba noodles  
2 Tbs reduced sodium soy sauce or tamari  
3 Tbs black vinegar  
1 Tbs chili oil  
1 Tbs olive oil  
1 Tbs crushed Sichuan peppercorns  
1 tsp maple syrup  
3 cloves garlic, minced  
4 green onions, thinly sliced  
1/2 cucumber, julienned  
8 oz ground pork



*A fusion of traditionally Japanese soba and traditionally Sichuan Dan Dan noodles, this cold noodle dish has pleasant sweet, spicy, and mouth-numbing qualities. For perfectly cooked noodles, follow directions exactly!*

### Instructions:

1. Place dry noodles in briskly boiling water for 2 1/2 minutes.
2. Immediately drain and submerge in bowl of cold water, drain again in strainer while preparing the sauce.
3. In a medium sized mixing bowl, combine soy sauce, vinegar, oils, peppercorns, maple syrup and garlic, stir to combine.
4. Cook ground pork on stovetop until well done, strain any fat, mix meat into sauce.
5. Toss noodles, cucumbers, and green onions with sauce mixture.



*This recipe is excellent served immediately at room temperature or cold after being refrigerated overnight.*