

**MOCA COOKS with Maggie Zhu: Old Beijing Fried Sauce Noodles and Shredded Potato Salad**

Wednesday, January 18, 2023, from 5:30 P.M. - 7:00 P.M. EST

The event is FREE but advance registration is required on [mocanyc.org](http://mocanyc.org).

**Old Beijing Fried Sauce Noodles / 炸酱面**

**YIELD 4 servings PREP 20 minutes COOK 20 minutes**

- 2/3 cup (160 ml) Black Bean Sauce (page 32)
  - 5 tablespoons peanut oil, divided 1 tablespoon minced ginger
  - 8 ounces (227 g) white button mushrooms (about 12 mushrooms), cut into quarters
  - 1/2 block (4 ounces, or 113 g) tempeh, crumbled
  - 2 tablespoons Shaoxing wine
  - 1 small onion (or 1/2 medium onion), diced
  - 1/2 pound (227 g) Handmade Noodles (page 130) or fresh wheat noodles or 6 ounces (170 g) dried wheat noodles
  - 1 cucumber, julienned, for topping (optional)
  - 4 radishes, julienned, for topping (optional)
  - 1 cup (90 g) bean sprouts, blanched, for topping (optional)
  - 1/4 cup (10 g) chopped cilantro, for garnishing
1. Place the black bean sauce in a medium bowl. Slowly blend in 1/2 cup (120 ml) of water, stirring constantly, until the water is fully incorporated.
  2. In a medium skillet, heat 1 tablespoon of the peanut oil over medium-high heat until hot. Add the ginger and stir a few times to release the fragrance. Add the mushrooms and cook and stir for 1 minute. Add the tempeh and cook and stir until the mushrooms and tempeh are browned. Pour in the wine and cook and stir until there is no liquid left in the pan. Transfer to a large plate.
  3. Add the remaining 4 tablespoons peanut oil and the black bean sauce mixed with water to the pan over medium heat. Cook, stirring constantly, until the sauce thickens and becomes very fragrant, 5 minutes or so. If the sauce starts to stick to the bottom of the pan, add 1 to 2 tablespoons of water.
  4. Add the onion and cook, stirring frequently, until cooked but still crisp, 2 minutes or so. Add the cooked mushrooms and tempeh back into the pan and cook and stir for 1 minute. Turn off the heat and transfer everything to a large bowl.
  5. Boil the noodles (follow the package instructions if not using handmade noodles). Strain in a colander and briefly rinse under cold water to stop cooking. Place the noodles in individual serving bowls.
  6. Top the noodles with the sauce, add toppings of choice, and garnish with the cilantro. Mix everything together and add more sauce if needed. Serve hot.

## Shredded Potato Salad

**YIELD 2 servings PREP 10 minutes COOK 5 minutes**

- 2 or 3 Yukon gold or red potatoes (15 ounces, or 430 g, total), peeled and thinly julienned (see Note)
  - 1 tablespoon grated garlic
  - 1/2 teaspoon salt
  - 2 tablespoons peanut oil
  - 1/4 teaspoon freshly ground Sichuan peppercorns
  - 2 dried Chinese chili peppers, each cut into 2 or 3 pieces, seeds removed for a less spicy dish
  - 1/4 cup (10 g) chopped cilantro, for garnishing (optional)
1. Bring a medium pot of water to a boil, add the potato slices, and boil until they just start to turn tender but are still firm, 1 1/2 to 2 minutes.
  2. Strain the potatoes and rinse with cold water to remove the starch and preserve the firm texture. Transfer to a large heat-proof bowl.
  3. Add the garlic to the bowl with the potatoes and sprinkle the salt on top.
  4. In a small skillet or saucepan, heat the peanut oil over medium heat. When the oil is almost starting to smoke, add the Sichuan pepper and chili peppers, stirring a few times until the chili peppers turn darker.
  5. Carefully pour the hot oil and spices over the potatoes. Use two pairs of chopsticks to mix everything together immediately and coat the potato slices evenly. Add the chopped cilantro (if using) and mix again. Serve at room temperature.