

Maine Arts Camp

2012

Recipe Name: Cold Noodles with Pineapple-Thailand side dish

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings:6

Yield:

Quantity	Unit	Ingredient Name	Prep Notes
10	ounces	Somen or hiyamugi noodles	Soba or lo mein subs
1/2	fresh	pineapple	chopped
		Sauce:	
4	TBSP	Soy sauce	
1	cup	Coconut cream	Boiled & cooled
1	each	lime	Juiced
2	TBSP	Sugar	
2	TBSP	Garlic oil	
		Garnishes:	
3	each	scallions	Sliced very thin
2	tsp	Crushed red pepper flakes	
2	TBSP	Chopped cilantro, fresh	
2	TBSP	Ginger root	chopped

Procedure:

1 Boil the noodles for 2 or 3 minutes in water until al dente. Plunge into cold water and then drain. Spread noodles on a large platter and sprinkle with the chopped pineapple. Mix the sauce ingredients and pour over the noodles. Sprinkle with the green onion, red pepper flakes, cilantro and ginger. Serve.

Substitute pineapple tidbits for fresh if you want. You will need a large can. Garlic oil can be made by frying chopped garlic in oil until golden. Use as a guideline: 1 part garlic to 4 parts oil. Do not strain the garlic.