

Maine Arts Camp

Recipe: Sesame Soba Noodles

Chef: Charlie Limoggio CEC

Servings: 4

Quantity	Unit	Ingredient	Prep Notes
1	Pound	Soba noodles	
4	Tablespoons	Rice vinegar	
6	Tablespoons	Soy sauce	
2	Tablespoons	Sesame oil	
2	Tablespoons	Sugar	
2	Cloves	Garlic	Pressed or minced
4		Scallions	Sliced very thin
1	Bunch	cilantro	Stemmed and chopped
2	Teaspoons	Sesame seeds	
4	Large	Eggs, Hard cooked**	Sliced lengthwise for service

1. In a large pot of boiling water, cook noodles according to package instructions. Rinse under cold water and drain; set aside.

2. In a small bowl, whisk together rice wine vinegar, soy sauce, sesame oil, sugar, garlic and ginger.

3. In a large bowl, combine noodles, rice wine vinegar mixture, green onions, cilantro and sesame seeds.

4. Serve immediately, garnished with eggs, if desired

For perfectly cooked hard boiled eggs: place raw eggs in a sauce pan and cover with enough cold water to be 1-2 inches above the eggs. Place on high heat until it comes to a **full boil. Lower to a simmer and set a timer for 10 minutes. After 10 minutes drain the eggs well and immediately immerse the eggs in ice water to halt the cooking process. This will result in perfectly cooked eggs with no sulfur oxide green around the yolks.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.