



WINERY & VINEYARDS™

Asian-Style Noodle Salad

To Accompany Alma Rosa 2008 Pinot Noir-Vin Gris El Jabalí Vineyard

By Chris Burroughs, Tasting Room Manager

For Dressing:

1/4 cup soy sauce	3 Tbsp fresh lemon juice
2 Tbsp minced fresh ginger	2 Tbsp tahini
1 1/4 Tbsp honey	3/4 tsp crushed red pepper
1 Tbsp sesame oil	

Whisk together all the above ingredients and set aside.

For Salad:

1 8-oz pkg Japanese soba noodles
2 medium carrots, peeled & cut matchstick-style
1/2 medium cucumber, peeled & cut matchstick-style
1 medium red bell pepper, cut matchstick-style
4 green onions, sliced thin diagonally
1/4 lb snow peas, trimmed & sliced thin diagonally
1 Tbsp sesame oil
1/8 cup sesame seeds, toasted

Cook noodles in large amount of boiling salted water until al dente (about 5 min.). Drain and transfer to large bowl. Toss noodles with sesame oil. Add vegetables and mix in. Add dressing and mix in. Add salt & pepper to taste. Scatter sesame seeds in and server. (If made in advance chill dressing and salad separately.)

Optional additions:

Chopped peanuts; cooked chicken, shrimp, pork or beef; chopped cilantro; fresh basil leaves; firm tofu cut into 1/2 inch dice or strips.