

Chongqing “Small Noodles” (*Chongqing Xiaomian*)

Ingredients:

- Peanuts
- Soy Sauce
- Ajinomoto
- A little bag of dry hot peppers
- Huajiao Powder
- Ginger
- Cooking oil
- Szechuan pickle
- Sesame Sauce
- Whatever vegetables that you think will go well with the noodles (onions, cabbage, etc)
- Noodles
- 2-3 Pork bones (optional)

Other optional seasoning: Vinegar, black pepper powder, etc.



Step 1 (optional) - Preparing the pork bone broth

1. Wash the pork bones
2. Put them in a pot, add water, a little bit Huajia, ginger and green onion chunks
3. Stew for 1 hour over low heat

Step 2 - Preparing the “Red Oil”

1. Place the hot pepper powder/flakes into a bowl
2. Heat oil on stove over medium-high heat
3. When the oil is hot, pour it into the bowl

Step 3 - Preparing peanut crush

1. Heat oil over high heat. When it is hot, turn off the stove.

2. Fry peanuts in the oil

Step 4 - Preparing the ginger & garlic sauce

1. Boil hot water
2. Crush the ginger and garlic and place them in a mixing bowl
3. Pour hot water into the bowl

Step 5 - Preparing the noodles soup

1. Put soy sauce, "red oil", Huajiao powder, oil, chopped green onion, crushed peanuts, Szechuan pickles, sesame sauce, ginger & garlic sauce into a bowl and mix.
2. Add in hot pork bone broth (or the noodle soup you get after you boil the noodles)
3. Smell it and shout: "OMG THIS SMELLS SO GOOD!!!!"

STEP 6 - Preparing the noodles

1. Boil water
2. Pour in noodles
3. Boil for 3-5 minutes depending on the type of noodles
4. Put in your favorite vegetables and boil them for 1 minute
5. Put the noodles and the vegetables into the noodle soup, mix them well with the soup and you are good to go! Add in any more seasoning if necessary.



HUNGRY ALREADY? LET'S GO DO IT!!!