

SESAME NOODLES



Ingredients:

1	Pound	Linguine Noodles
1	Tablespoons	Toasted Sesame Oil
3	Cups	Beef Broth
4	Tablespoons	Soy Sauce
4	Teaspoons	Granulated Sugar
1	Teaspoon	Ground Ginger
2	Teaspoons	Sesame Seeds
4	Teaspoons	Corn Starch
¼	Cup	Water

Directions:

1. Cook noodles according to package directions, being careful to make sure they are al dente. Drain and mix well with sesame oil to prevent clumping – then set aside.
2. Mix together remaining ingredients (except corn starch and water). Bring to a boil. Make a slurry with the corn starch and water and add to pan. Continue cooking until sauce is thickened enough to coat the back of a spoon without dripping.
3. Add noodles into sauce and toss to coat. Let sit 3 minutes, then toss again making sure all noodles are coated.