



## **Spicy Noodle Salad** *(Adapted from The Best of the Best, Best of Bridge Series Cookbooks)*

### **Dressing:**

1/3 cup soy sauce  
1/4 cup white wine vinegar  
2 tablespoons Asian chili/garlic sauce  
2 tablespoons sugar  
2 tablespoons sesame oil  
1 inch piece ginger, peeled and grated  
3 cloves garlic, minced  
1/4 teaspoon red chile flakes (optional)  
Freshly ground black pepper  
1/4 cup oil

Place dressing ingredients into a 12 ounce jar and shake well to combine. Refrigerate until needed.

### **Salad:**

6 or 8 ounces dry Chinese noodles (or spaghetti or vermicelli) cooked per directions and drained  
1 red pepper, thinly sliced  
1/4 cup sliced sweet onion  
1/2 cup grated carrots

Combine noodles with vegetables and toss with dressing. May be made in advance and refrigerated.