



## M&M cookie mix in a jar

[www.iheartnaptime.net](http://www.iheartnaptime.net)



Makes: 18 servings

Layered cookie mix in a jar recipe that makes the perfect homemade Christmas gifts.

### Ingredients

#### To Put In Jar:

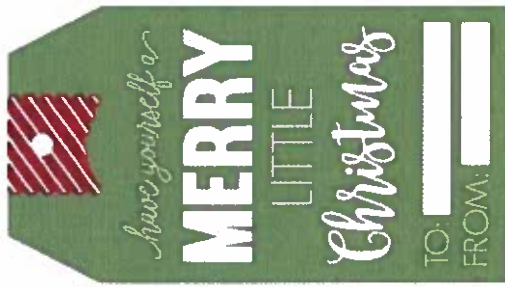
1 1/2 cup + 1 Tablespoon flour  
3/4 teaspoon baking soda  
1/2 teaspoon salt  
1/2 cup brown sugar  
5 Tablespoons granulated sugar  
1/2 cup chocolate chips  
3/4 cup M&M's

#### To Add Later:

1/2 cup butter, slightly melted and cooled  
1 large egg  
1 teaspoon vanilla

### Directions

1. Clean and dry quart sized mason jar. Using a funnel or spoon add the flour, baking soda and salt. Tap on counter to level. Then spoon in the brown sugar and press down the edges with spoon. Next add the sugar. Then add the chocolate chips and M&M's. Seal jar.
2. When getting ready to bake preheat oven to 375°F. Line a baking sheet with parchment paper and set aside.
3. In a large bowl beat the butter, egg and vanilla. Then dump the jar ingredients and stir until combined. Use hands if needed to combine mixture. Refrigerate for at least 15 minutes for thicker cookies. Scoop the dough onto the pan using a large cookie scoop (or about 2 Tablespoons). Bake for 8-10 minutes or until the edges are slightly crisp, yet soft in the middle.





# Toffee Time



Here's a crunchy, buttery toffee frosted with nuts and chocolate that looks and tastes as if it came from a chichi candy shop. With our step-by-step directions, even novice candy makers can step up to the stove and fix a batch for the holidays.

## NUT ROCHA

*More good news: The toffee stacks easily in airtight containers, making it a perfect pack-and-mail present.*

- 2 cups butter
- 2 cups sugar
- 2 Tbsp. light corn syrup
- 1 1½-oz. pkg. (about 1¼ cups) milk chocolate pieces
- 1 cup finely chopped, toasted nuts (such as almonds, pecans, walnuts, and/or cashews)

1. Line a 15x10x1-inch baking pan with foil, extending over edges.
2. In a 3-quart saucepan melt butter. Stir in sugar, corn syrup, and ½ cup water. Cook over medium-high heat to boiling, stirring till sugar is dissolved. Avoid splashing onto sides of pan. Clip candy thermometer to pan. Be sure bulb is well covered and not touching bottom of pan.



The mixture should boil at a moderate, steady rate over the entire surface to 290° (soft-crack stage).



Gently and evenly spread the softened chocolate onto the surface of the toffee in the baking pan.

3. Cook over medium heat, stirring frequently till thermometer registers 290° (soft-crack stage), about 15 minutes. (It should boil at a moderate, steady rate over entire surface.) The mixture will turn golden brown.
4. Remove thermometer. Pour into prepared pan; spread evenly. Cool 5 minutes or till top is just set.
5. Sprinkle chocolate atop; let stand 2 minutes. Spread chocolate onto toffee. Top with nuts; press into chocolate. Cool several hours or till set. If necessary, place in refrigerator.
6. Holding foil, lift candy out of the pan. Break into pieces. To store, layer candy in an airtight container between sheets of waxed paper. Makes about 2½ pounds.

*Nutrition facts per ounce:* 181 cal., 13 g total fat (7 g sat. fat), 25 mg chol., 128 mg sodium, 16 g carbo., 0 g fiber, 1 g pro. Daily Values: 9% vit. A, 0% vit. C, 2% calcium, 1% iron. ♣



## Cherry Oat Scone Mix

[yummymummykitchen.com](http://yummymummykitchen.com)

### INGREDIENTS

1 1/2 cups all purpose flour  
1 1/4 cup old-fashioned oatmeal  
1/4 cup sugar  
1 tablespoon baking powder  
1/4 teaspoon salt  
1/2 cup unsalted butter, melted  
1/3 cup milk  
1 egg, beaten to blend  
3/4 cup dried cherries  
3/4 cup confectioners' sugar  
juice of 1/2 lemon


### DIRECTIONS

1. Preheat oven to 425°F. Line a cookie sheet with parchment paper.
2. Combine first 6 ingredients in large bowl. Mix together butter, milk and egg in another bowl. Add to dry ingredients and stir until just moistened. Mix in cherries.
3. Scoop 1/2 cup balls of dough and place on cookie sheet a few inches apart. Bake until light brown, about 15 minutes. Cool slightly on rack. Place confectioners' sugar in a bowl. Whisk in lemon juice one tablespoonful at a time. Drizzle glaze over scones with a spoon.
4. To package in jars, Place flour, oats, sugar, baking powder, and salt in 1 quart jar. Place cherries in a small plastic bag and place on top of dry ingredients. Seal with the jar top and glue on labels.





**CHERRY  
OAT  
SCONE MIX**



**add:**  
1/2 cup unsalted butter, melted  
1/3 cup milk  
1 egg, lightly beaten

**Stir top 3 ingredients together. Add dry ingredients and stir until just moistened. Scoop 1/2 cup balls of dough and place on cookie sheet a few inches apart. Bake until light brown, about 15 minutes. Cool slightly on rack.**

## Sweet, Salty, Spicy Party Nuts



I find this technique much easier than the stovetop pan method. You'll get beautiful, perfectly frosted nuts that are roasted evenly, with no bitter burned spots.

By Chef John

**Prep:** 10 mins

**Cook:** 17 mins

**Total:** 27 mins

**Servings:** 16

**Yield:** 4 cups



# Spicy Chipotle Peanuts



Recipe courtesy of Trisha Yearwood

Show: Trisha's Southern Kitchen

Episode: Trisha's Spicy Kitchen

~~Level:~~ Easy

Yield: 1 1/2 cups

Total: 45 min

(includes cooling time)

~~Active:~~ 10 min

## Ingredients:

- Vegetable oil, for pan
- 1 tablespoon egg white
- Finely grated zest of 1 lime
- 2 teaspoons sugar
- 1 teaspoon chipotle powder
- 1/4 rounded teaspoon ground coriander
- 1/4 rounded teaspoon garlic powder
- Kosher salt
- 1 1/2 cups lightly salted dry-roasted peanuts
- 2 tablespoons chopped fresh cilantro

## Directions:

- 1 Preheat the oven to 350 degrees F. Line a rimmed baking sheet with foil; rub lightly with oil.
- 2 Put the egg white, lime zest, sugar, chipotle powder, coriander, garlic powder, 1/2 teaspoon salt and 1 tablespoon oil in a medium bowl. Beat with a fork to combine. Add the peanuts and toss to coat.
- 3 Spread the spiced peanuts on the prepared baking pan in a single layer. Bake until dry and a shade darker, about 15 minutes. Cool completely before adding the cilantro.



*too long!*

## Related Pages

[Penne with Spicy Sausage Recipe](#)

[Sweet and Spicy Glazed Sweet Potatoes Recipe](#)

[Raspberry Shortbread Recipe](#)

[Sweet and Spicy Meatballs Recipe](#)

[Spicy Sausage Bites Recipe](#)

[Pretzel-Crusted Fried Cheese with Spicy Ranch...](#)

# Classic English Toffee Recipe

★★★★★  
4.87 from 46 votes

## Prep Time

20 mins

## Cook Time

20 mins

My English Toffee recipe is a quintessential holiday candy — delicious and crunchy! It's also the perfect thing to have on-hand for a beautiful and simple gift!

Course: Dessert

Cuisine: English

Servings: 8 people

Author: Gemma Stafford

[Print Recipe](#)

## Ingredients

- 2 ½ sticks (10oz/284g) butter
- 1 ¼ cups (10oz/284g) granulated sugar
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- ¾ cup (4 ½ oz/128g) milk chocolate
- ½ cup (1 ½oz/43g) toasted chopped almonds
- ½ cup (1 ½oz/43g) toasted chopped pecans

## Instructions

1. Line a medium baking sheet with parchment paper and set aside.
2. In a heavy-bottomed saucepan over medium heat, combine butter, sugar, vanilla, and salt.
3. Let the butter melt and sugar dissolve and then bring to a simmer, then cook, stirring constantly with a whisk, so the butter and sugar don't separate, until mixture turns dark amber, 15 - 20 minutes or 285°F on a candy thermometer.  
Note: if your toffee is still pale at this temperature then continue to simmer until you reach the color in the video.
4. Pour toffee mixture into the prepared baking sheet and set aside to harden for 20 minutes.
5. Gently melt the chocolate and using a spatula spread it thinly and evenly over the hard candy. Sprinkle the chopped almonds and pecans all over the wet chocolate.
6. Refrigerate to JUST set the chocolate, about 1 hour. Then remove from the fridge and break into pieces and enjoy. Store the toffee at room temperature in an airtight container.

Note: Don't store the toffee for too long in the fridge as it will make the toffee damp and not as crisp.





# English Toffee

from **ButterYum**

makes 12 servings

## Ingredients

- 3 ounces semisweet or bittersweet chocolate, chopped into small pieces
- 3/4 cup sliced almonds, toasted and cooled completely
- 1 1/4 cups brown sugar (light or dark), packed
- 1/4 cup light corn syrup
- 8 tablespoons unsalted butter
- 2 tablespoons water
- 1 teaspoon pure vanilla extract
- 1/2 teaspoon baking soda

## Directions

1. **Begin by lining a half sheet pan with a silpat liner (I have 6!) and measure out all the ingredients.**
2. **Place toasted almonds in the bowl of a food processor and pulse 2 or 3 times to break into smaller bits, being careful not to make the pieces too small. Alternatively, you can place the toasted almonds in a resealable bag and crush them with a rolling pin.**
3. **In a 3 or 4-quart heavy bottomed, preferably nonstick, saucepan over medium-high heat, combine butter, corn syrup, butter, and water; heat, stirring occasionally, until the mixture reaches 285F.**
4. **Remove mixture from heat and vigorously stir in the vanilla and baking soda.**

# Chocolate Truffles



Recipe courtesy of Ina Garten

Show: Barefoot Contessa

Episodes: Kids in the Candy Store and Like a Kid in the Candy Store



Level: Easy

Total: 1 hr 53 min

Prep: 20 min

Inactive: 1 hr 30 min

Cook: 3 min

Yield: 60 truffles

## Ingredients:

- 1/2 pound good bittersweet chocolate such as Lindt
- 1/2 pound good semisweet chocolate such as Ghirardelli
- 1 cup heavy cream
- 2 tablespoons Grand Marnier, optional
- 1 tablespoon prepared coffee
- 1/2 teaspoon good vanilla extract
- Confectioners' sugar
- Cocoa powder

## Directions:

**1** Chop the chocolates finely with a sharp knife. Place them in a heat-proof mixing bowl.

**2** Heat the cream in a small saucepan until it just boils. Turn off the heat and allow the cream to sit for 20 seconds. Pour the cream through a fine-meshed sieve into the bowl with chocolate. With a wire whisk, slowly stir the cream and chocolates together until the chocolate is completely melted. Whisk in the Grand Marnier, if using, coffee, and vanilla. Set aside at room temperature for 1 hour.

**3** With 2 teaspoons, spoon round balls of the chocolate mixture onto a baking sheet lined with parchment paper. Refrigerate for 30 minutes, until firm. Roll each dollop of chocolate in your hands to roughly make a round ball. Roll in confectioners' sugar, cocoa powder, or both. These will keep refrigerated for weeks, but serve at room temperature.



Ina Garten, All Rights Reserved

## Related Pages

[White Truffles Recipe](#)

[Hazelnut Truffles Recipe](#)

[Ghirardelli Sinful Chocolate Truffles Recipe](#)

[Balsamic Chocolate Truffles Recipe](#)

[Dark Chocolate Truffles Recipe](#)

[Rum Raisin Truffles Recipe](#)

# Fall Salad with Spicy Brittle



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Fall Favorites



Level: Easy

Total: 2 hr (includes cooling time)

Active: 25 min

Yield: 6 servings

## Ingredients:

*do not double*

### Spicy Brittle:

- 1 1/2 cups sugar
- 1/2 cup light corn syrup
- 1 stick (8 tablespoons) salted butter, melted
- 1/2 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon cayenne pepper
- 1/2 cup almonds, toasted and coarsely chopped
- 1/2 cup walnuts, toasted and coarsely chopped
- 1/2 cup pecans, toasted and coarsely chopped
- 1/2 cup pistachios, toasted and coarsely chopped
- 1 1/2 teaspoons flaked sea salt

### Salad:

- 8 ounces bacon
- 1 head escarole, chopped into 2-inch pieces
- 1 small head radicchio, chopped into 1-inch pieces
- 2 carrots, coarsely grated
- 1 apple, thinly sliced (toss in lemon juice if not using immediately)
- 1/2 red onion, thinly sliced
- 1/4 cup golden raisins
- 1 cup good-quality bottled vinaigrette
- 2 tablespoons grainy mustard
- 1 tablespoon honey

## Directions:

**Special equipment:** a candy thermometer

- 1 For the spicy brittle: Line a baking sheet with parchment paper.
- 2 Heat the sugar, corn syrup, butter and 1/2 cup water in a large saucepan over medium-high heat. Stir gently with a wooden spoon until the sugar has melted. Stop stirring and continue to cook, swirling the pan occasionally to ensure it cooks evenly, until the mixture reaches 300 degrees F on a candy thermometer, about 10 minutes. While this is cooking, combine the chili powder, cumin, and cayenne in a small bowl.
- 3 Carefully, but moving quickly, stir the almonds, walnuts, pecans, pistachios and spice mixture into the sugar syrup until the nuts are coated. Pour onto the prepared baking sheet, spreading it out as evenly as possible using the back of a spoon. Sprinkle over the sea salt. Allow to cool completely, 1 to 1 1/2 hours. When cool, break into shards.
- 4 For the salad: Fry the bacon in a skillet until crisp. Reserve 1 tablespoon bacon fat in the skillet.
- 5 When ready to serve, arrange the salad on a large platter in layers: escarole, radicchio, carrots, apples, onion, raisins and bacon.
- 6 Heat the skillet with the bacon fat over medium heat. Add the vinaigrette, mustard and honey and cook, stirring, until warm. Pour the dressing over the salad. Arrange the spicy brittle shards over the top. Serve immediately.



*Watch closely as approaches 300° - goes fast*

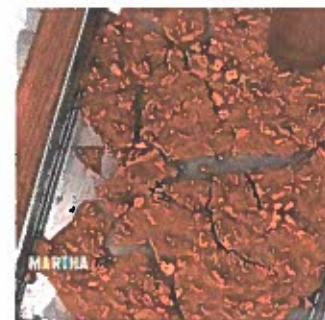
# martha stewart

## Peanut Brittle

Yield: Makes 2 pounds

★★★★☆

This traditional peanut brittle recipe has been adapted from Martha Stewart Living, October 1996. It makes for a lovely salty and sweet dessert.



*made this one*

### Ingredients

3 cups sugar  
1 cup light corn syrup  
1/2 cup water  
4 1/2 cups salted, fresh roasted peanuts (about 1 pound, 7 ounces), skinned  
4 tablespoons unsalted butter  
2 teaspoons pure vanilla extract  
2 teaspoons baking soda  
Nonstick vegetable oil spray

### Directions

#### Step 1

Coat two 12-by-17-inch baking sheets with vegetable spray.

#### Step 2

In a heavy 5-quart saucepan with lid, combine sugar, corn syrup, and water. Cover pot, and bring to a boil over high heat, about 5 minutes. Dissolve sugar by carefully swirling pot often over burner. Keeping lid on will prevent sugar crystals from forming; however, should crystals form, wash down sides of pot with a wet pastry brush.

#### Step 3

Once steam just begins to escape from pot, remove cover and reduce heat to medium. Insert candy thermometer, and continue to boil until temperature reaches 230 degrees (thread stage), about 1 minute.

#### Step 4

Add peanuts, stirring constantly with a metal spoon until mixture reaches 300 degrees (hard crack stage) and is a rich golden brown, 13 to 18 minutes.

#### Step 5

Immediately remove from heat, and quickly add butter, vanilla, and baking soda. Stir with a metal spoon until butter melts; mixture will become foamy. Pour half of mixture down center of each pan, spreading evenly with a spatula. Allow to cool for at least 1 hour.

#### Step 6

Turn brittle out of pan, and snap it into shards.

### Cook's Notes

Store in an airtight container for several weeks.



martha stewart

## Classic Peanut Brittle

★★★★☆

This classic peanut brittle is great for holiday gift-giving. Package in cellophane bags or decorative tins for a pretty presentation.

**Prep:** 5 mins**Total:** 25 mins**Servings:** 20

### Ingredients

Nonstick cooking spray

2 cups sugar

1/2 cup light corn syrup

1/2 teaspoon coarse salt

2 tablespoons unsalted butter

1/2 teaspoon baking soda

3 cups salted dry-roasted  
peanuts (about 1 pound)

### Directions

#### Step 1

Line a rimmed baking sheet with parchment and lightly coat with cooking spray. In a medium saucepan, combine sugar, corn syrup, salt, and 1 cup water. Bring to a rapid simmer over medium-high and cook until deep golden, about 20 minutes. Remove pan from heat. Stir in butter, baking soda, and peanuts (mixture will foam). Stir until mixture is no longer bubbling and caramel is smooth, 1 minute. Transfer to sheet and spread with a lightly greased spatula. Let cool until firm, 15 minutes. Break into pieces.

#### Cook's Notes

Store brittle in an airtight container at room temperature, up to 3 weeks.

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## ENGLISH TOFFEE (GHIARDELLI)

Servings: 1.25 pounds

### Ingredients

- 8 ounces Ghirardelli 60% Cacao Bittersweet Chocolate Baking Bar
- $\frac{3}{4}$  cup pecans, finely chopped
- 1 cup butter
- 1 cup sugar
- 2 tablespoons water
- $\frac{1}{8}$  teaspoon salt (optional)
- 1 teaspoon pure vanilla extract

### Directions

1. Preheat oven to 350F.

*8 minutes too long if chopped*

2. Toast the chopped pecans on a baking sheet in the oven for 6 to 8 minutes, or until fragrant.

3. With heavy-duty aluminum foil, form a 10-inch square shell with 1-inch high sides.

4. Place the foil shell on a baking sheet, and set aside.

5. In a heavy saucepan, cook the butter, sugar, water, and salt over medium heat until the temperature reaches 305F (hard-crack stage), stirring occasionally (watch closely after it reaches 290F because the temperature will increase rapidly). When the mixture becomes dark golden brown, immediately remove the pan from the heat.

6. Stir in the vanilla extract. Pour the mixture into the foil shell. It will spread but may not reach the edges of the square. Cool at room temperature for 45 minutes, or until hard.

7. Melt the chocolate according to instructions on the side of package. Spread melted chocolate over the cooled toffee, and sprinkle with the pecans, pressing lightly to set pecans into chocolate. Let set at room temperature 1 hour, or until the chocolate is set.

8. Break toffee into pieces. Store covered at room temperature for up to 1 month.

<https://www.ghirardelli.com/english-toffee-rec1064>

# Coffee-Caramel Sauce

August 20, 2004

## Ingredients

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Makes about 1 3/4 cups (enough for two 8-ounce jars)

8 tablespoons water

4 teaspoons instant coffee powder

1 1/3 cups sugar

2/3 cup whipping cream

5 tablespoons unsalted butter, diced

Pinch of salt

### Step 1

Stir 2 tablespoons water and 4 teaspoons coffee powder in small bowl until coffee powder dissolves. Stir remaining 6 tablespoons water and 1 1/3 cups sugar in heavy medium saucepan over low heat until sugar dissolves. Increase heat and boil without stirring until syrup turns deep amber, occasionally brushing down sides of pan with pastry brush dipped into water and swirling pan, about 8 minutes. Remove saucepan from heat. Add whipping cream, butter and coffee mixture (mixture will bubble vigorously). Return to heat and bring to boil, whisking constantly until smooth. Whisk in salt. Divide sauce between two 8-ounce canning jars; seal jars tightly with lids. (Sauce can be prepared 2 weeks ahead; refrigerate. Rewarm over medium-low heat, stirring constantly.)

# Nut and Seed Brittle



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Double Care Package

Level: Easy

Yield: 2 bags

Total: 2 hr (includes cooling time)

Active: 30 min

## Ingredients:

- 3/4 cup flax seeds
- 1/2 cup unsalted sunflower seeds
- 1/4 cup sesame seeds
- 1/2 cup slivered almonds
- 1 1/2 cups sugar
- 1/2 cup corn syrup
- 8 tablespoons (1 stick) salted butter
- 1/2 cup water
- 1/2 tablespoon flaked sea salt

## Directions:

- 1 Toast the seeds and almonds in a 350 degree oven for 8 to 10 minutes, shaking the pan once during the process.
- 2 Line a baking sheet with parchment.
- 3 Heat the sugar, corn syrup, butter and water in a large saucepan over medium-high heat. Stir gently with a wooden spoon until the sugar has melted. Stop stirring and allow the sugar to cook until it reaches 300 degrees F on a candy thermometer – swirl the pan occasionally to ensure it cooks evenly, about 10 minutes.
- 4 Carefully, but moving quickly, stir in the toasted seeds and nuts until everything is coated. Pour onto the prepared baking sheet, trying to disperse it as evenly as possible and using the back of a spoon as needed. Sprinkle over the sea salt and allow to cool completely, 1 1/2 hours.
- 5 Break the brittle into shards of desired size and store in an airtight container or pack into clear bags and tie with ribbon.



## Related Pages

[Caramel-Nut Truffles Recipe](#)

[Pumpkin Seed Brittle Recipe](#)

[Giblet Gravy Recipe](#)

[Welsh Rarebit Recipe](#)

[Steamed Pumpkin Puddings with Tennessee Whiskey](#)

[Pumpkin Pie with Pumpkin Seed Butter](#)







## Pretzel Turtles

✦ By Ree Drummond

✦ Dec 4, 2013

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**YIELDS:** 24 servings

**PREP TIME:** 0hours 5mins

**COOK TIME:** 0hours 10mins

**TOTAL TIME:** 0hours 15mins

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### Ingredients

24 whole Mini-pretzel Twists

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24 whole Individually Wrapped Caramel Squares, Unwrapped

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8 oz. weight Good Quality Milk Chocolate, Melted

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24 whole Pecan Halves

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### Directions

Preheat oven to 325 degrees.

Place the pecan halves in a single layer on a baking sheet and put in the oven for 5 to 6 minutes, shaking the pan once halfway through, until they're lightly toasted. Remove them after they're toasted and put them on a plate to cool.

Line the baking sheet with parchment paper or a silicone baking mat. Arrange the pretzels neatly on the pan, then top each pretzel with an unwrapped caramel. Place the pan into the oven for 4 to 5 minutes, or until the caramels are softened (but definitely not melting.) Remove the pan from the oven.

Gently press a pecan half onto each caramel, just enough for the caramel to fill the pretzel. Set them aside to cool completely.

Meanwhile, melt the chocolate. When the pretzel/caramels are cooled, remove them from the baking sheet. Spoon small dollops (1 1/2 teaspoon helpings) of chocolate all over the baking mat, then lightly drop each pretzel onto the middle of each dollop, making sure they're centered.

Allow them to cool completely before serving (you can hasten this along in the fridge.)

Variation: Spoon a little melted chocolate all over the tops of the turtles to cover the whole thing in chocolate.

## Better Homes & Gardens

### Chili Crisp with Garlic

If you're a fan of the spicy chili crisp trend, try making your own homemade chili crisp to add to all kinds of dishes. Try adding it to eggs, pasta, sandwiches, veggies, anything you're about to eat that could you a little bit more heat.

**Hands-On:** 10 mins

**Total:** 45 mins

**Servings:** 32

**Yield:** 2 cups



Dera Burreson

#### Ingredients

- 1 ¼ cups vegetable oil
- 2 inch pieces of ginger, sliced
- 2 star anise pods
- ½ cup chopped garlic, packed
- ½ cup chopped shallot, packed
- ¼ cup crushed red pepper flakes
- 2 tablespoons brown sugar
- 1 tablespoon reduced sodium soy sauce
- 2 teaspoons umami/mushroom seasoning or 2 Tbsp. reduced sodium soy sauce

#### Directions

##### Step 1

Heat oil over medium heat in a small saucepan. Add ginger and star anise. Cook about 10 minutes to infuse the oil. Remove aromatics from the oil and discard. Reduce heat to medium-low. Add shallot and garlic. Cook about 25 to 30 minutes or until shallot and garlic is browned.

##### Step 2

Meanwhile, in a medium heatproof bowl, combine crushed red pepper flakes, brown sugar, soy sauce, and umami seasoning. Carefully add hot oil mixture to bowl and stir to combine. Let cool completely. Store, covered, in a pint-size jar and up to 1 month.

#### Nutrition Facts

**Per Serving:** .

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# Food.

## PIONEER WOMAN'S SIMPLE SESAME NOODLES

Recipe by SashasMommy



I served this with grilled Garlic Peppercorn steak (McCormick Grillmates) and raw cucumber. The coolness of the cucumber was so refreshing with these spicy dishes! We used 1 tsp of the hot chili oil. Note that there is no error in the recipe, as one reviewer states. If you look at the blog post about Simple Sesame Noodles on Pioneer Woman's website, it does indeed say pure sesame oil, with a photo of the pure sesame oil bottle.

**READY IN:** 15mins

**SERVES:** 6

**UNITS:** US

### INGREDIENTS

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- ¼ cup soy sauce**
- 2 tablespoons sugar**
- 4 garlic cloves, Minced**
- 2 tablespoons rice vinegar**
- 3 tablespoons pure sesame oil**

- ½ **teaspoon hot chili oil (or to taste)**
- 4 **tablespoons canola oil**
- 2 **tablespoons hot water**
- 4 **whole green onions, Sliced Thin**
- 12 **ounces Asian noodles or 12 ounces other thin noodles**

<b>NUTRITION INFO</b>	
<b>Serving Size: 1 (49) g</b>	
<b>Servings Per Recipe: 6</b>	
<b>AMT. PER SERVING</b>	<b>% DAILY VALUE</b>
<b>Calories: 171.2</b>	
Calories from Fat 145 g	85 %
<hr/>	
Total Fat 16.2 g	24 %
<hr/>	
Saturated Fat 1.7 g	8 %
<hr/>	
Cholesterol 0 mg	0 %
<hr/>	
Sodium 672 mg	28 %
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Total Carbohydrate 6 g	1 %
<hr/>	
Dietary Fiber 0.3 g	1 %
<hr/>	
Sugars 4.8 g	19 %
<hr/>	
Protein 1.5 g	2 %

## **DIRECTIONS**

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Whisk together first 8 ingredients.

Cook the noodles as directed on package and drain.

Mix together sauce and warm noodles, making sure that all the noodles get well covered (or saute noodles with sauce in a skillet on medium heat).

Serve topped with green onions.