12 oz dried spaghetti, soba, or any Asian noodles
2 Tbsp. soy sauce
1 bunch scallions, chopped
1 cucumber, finely chopped
Salt and pepper to taste
Spice oil

ADDITIONS:
grated carrots
shredded cabbage
bean sprouts
chopped tomato
chopped hard-boiled egg

Prepare noodles according to the package instructions. Rinse them under cold water and put them in a colander to drain. Put noodles in a bowl and add the soy sauce, spice oil, scallions, and cucumber, and any additional vegetables or chopped egg. Mix all together with a fork or tongs. Taste noodle mixture, and add salt and pepper to taste and/or more spice oil as desired. Serves 4.

Spice Oil

1 clove garlic
1 cup olive oil
2 Tbsp. chili flakes or dried red chiles
1 tsp. Sichuan or regular peppercorns
1 star anise
1/2 tsp. cumin seeds
¼ tsp. salt

Crush the garlic clove until it cracks open. Mix all of the ingredients into a small pan. Warm the mixture over low heat for about 10 minutes, until it starts to bubble gently and sizzles; turn off heat. It should be heated just enough to let the spices infuse into the oil, without getting it so hot that the spices start to cook or fry. Remove the pan from the stove and put in the refrigerator with a lid. Let the spices infuse for 4 – 8 hours. Taste the oil, if it isn’t strongly spicy, let it infuse for several more hours. Once it’s ready, strain through a sieve to remove the spices. Keep refrigerated in a jar for up to a week.