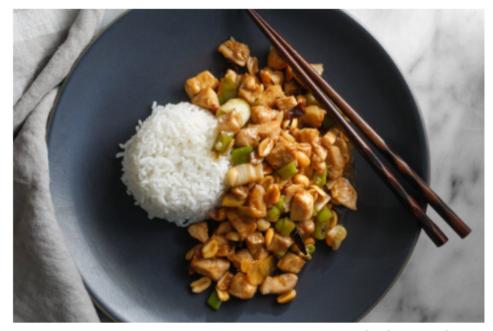
## The New York Times

## **The Morning**

## An oil that tingles and transforms



Craig Lee for The New York Times

When I was having dinner last year at Zhangmama, a little Sichuan restaurant in Beijing, a young couple eating next to me did me a favor: Realizing I didn't speak Chinese, they signaled to the waitress to bring me a small bowl of oil in which I could dip my sautéed vegetables. The oil was made from Sichuan peppercorns, which have a numbing, tingling spice very different from hot peppers. It transformed my vegetables.

But the oil — which also goes by the name prickly ash oil — is not easy to find in the U.S. So I've been thrilled to discover a small company called 50Hertz, founded by a World Bank clean-energy specialist named Yao Zhao, that sells a boldly fragrant version. The company just began selling a new batch online.

On Instagram, the cookbook author Fuchsia Dunlop has recommended using the 50Hertz oil on <u>dan dan noodles</u>. You can pair either the noodles or your vegetables with <u>Gong Bao chicken</u>, adapted from one of Dunlop's recipes.