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A: Please check the network settings for your network and then make sure that you have installed the latest version of Java on your computer. Try installing the new Java. Update It looks like the issue was with the Java update which is now fixed. If you like something… Author Notes:I fell in love with these little black Chinese ears at the Brooklyn flea market last summer. I think the seller meant for them to be worn to dance at karaoke. The salesman assured me they came from a mama cat that lived in the Brooklyn flea market. I bought a handful and set off on a journey of discovering them and putting them to good use. So much fun. —katchipurri Advertisement Makes 1 pasta 1 pound dried pasta 1 pound black Chinese ears 1/4 cup olive oil, divided salt and pepper, to taste 1/4 teaspoon crushed red chili 1/4 teaspoon rice wine vinegar 1/2 teaspoon chopped fresh thyme Heat the oven to 325 degrees and line a sheet pan with parchment paper. Break the pasta in half and put it into the boiling water and cook for 8-10 minutes, or until pasta is slightly underdone. Drain and cool it in a sink full of cold water. Meanwhile, heat the olive oil in a large sauté pan over medium heat and season with salt and pepper. Add half of the pasta, tossing and cooking for a minute. Transfer to the sheet pan and repeat process with the remaining pasta. Once the pasta is cooked, place the sauté pan in the oven until the edges of the pasta begin to crisp. Rinse the ears in a sink of cold water and pat them dry. Slice off the top third of the Chinese ears and remove the ear tips. Slice the remaining ear into thin bite size strips. In the same sauté pan, add the ears and oil and sauté over medium heat for 5 minutes. Season with salt and pepper and sauté for another 2-3 minutes. Turn off the heat, add the rice wine vinegar, crushed red chili, thyme and 1/4 cup of olive oil. Toss to coat. Transfer the sauté pan to the oven for 5-7 minutes to finish cooking. If the pasta is 3da54e8ca3

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