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 dan dan noodles. You can pair either the noodles or your vegetables with Gong Bao chicken, adapted from one of Dunlop’s recipes.