

Drunken Noodles with Chef Hnoi

Introduction

Thai food is known for its unique balance of five taste sensations in each dish or in the overall meal: sweet, sour, salty, spicy and bitter. Also, known on lightly prepared dishes with strong aromatic components and a spicy edge, placing emphasis on texture, color, taste, and the use of ingredients with medicinal benefits, as well as good flavor, not a wonder Thai cuisine is world renowned.

Drunken Noodles I am preparing in this session was created in harmony of using Indian herb, Thai's love of spiciness and Chinese technique. A simple noodle dish, that has always been my go-to lunch. Enjoy!!!

Ingredients (Meat)

All Thai ingredients have a **hyperlink** to show you which brands I recommend or what they are supposed to look like. Feel free to contact me for clarification prior to the demos if you have a problem finding a specific item.

Substitutions: Spaghetti for Rice Noodle, Italian basil for holy basil.

	Recipe serves	Prepared for
Spicy Noodle with Prawns	2	4

Ingredient	Amount	Scaled Amount
<u>Wide Rice Noodle (XL)</u>	4 oz	8 oz
Garlic	4 cloves	8 cloves
<u>Red Chilli Pepper</u> (to taste)	3	6
Vegetable Oil	2 tbsp	3 tbsp
Prawns or whatever meat you choose	0.5 lb	1 lb
Chicken Stock or Water	2 tbsp	4 tbsp
<u>Oyster Sauce</u>	2 tbsp	4 tbsp
<u>Fish Sauce</u>	2 tbsp	4 tbsp

Soy Sauce	1	tbsp	2	tbsp
<u>Dark Sweet Soy Sauce (optional)</u>	1/2	tbsp	1	tbsp
Sugar	1	tsp	2	tsp
Ground Pepper	1/2	tsp	1	tsp
<u>Holy Basil</u> or Sweet Basil	1	cup	2	cup
Green Beans or other vegetables (optional)	1/2	cup	1	cup

Kitchen Tools

- Knife and cutting board
- 1 - 10" skillet or wok
- 1 spatulas
- Serving dish

Instructions (Meat):

1. Presoak the dried rice noodle, at least half an hour ahead of time. Keep it in water. OR prepare according to the package.
2. Measure all ingredients ahead of time.
3. Peel and devein the shrimp, Set aside.
4. Remove the basil stems.
5. With mortar and pestle, roughly pound up some garlic and chiles. If you do not have mortar/pestle, chop both separately with a knife.
6. Place a large skillet/wok over medium heat, pour in the vegetable oil. Once the oil is shimmering, but not smoking, add the garlic/chilli combo. Stir it around so they are cooked evenly for about a minute until the garlic is fragrant.
7. Add the prawns/meat. Mix well with the garlic/chilli.
8. Sauté well until the shrimp are half way cooked, add vegetable and the rice noodle. Flip the pan so that the noodle is at the bottom of the pan. Allow to cook for a minute.
9. Season the with fish sauces, oyster sauce, soy, sauce, sugar and ground pepper. Throw in sweet dark soy sauce for color.
10. Add the sliced onion and chilies to the side of the pan. Stir until they are a bit soften.
11. Right before turn the heat off, throw in the basil.
12. Stir quickly and turn the heat off. This will preserve the perfume oil of the leaves from evaporating.

Ingredients (Vegetarian)

Substitutions: Spaghetti for Rice Noodle, Italian basil for holy basil.

- 2 Tbsp Vegetable Oil
- 3 Cloves Garlic
- 3 Red Chilies
- 1 C Shiitake Mushrooms or Eringi ([King Oyster Mushroom](#))
- 1 C Sugar Peas
- 1/2 C Baby Corn
- 1/2 C White Onion (Sliced)
- 4 oz / 100 gr Wide Rice Noodles (pre-soaked)
- 2 TB Soy Sauce
- 1 TB Sweet Dark Soy Sauce
- 2 TB Mushroom Oyster Sauce
- 1 Tsp Sugar
- 1/2 Tsp Ground Pepper
- 1 C Basil leaves (packed)

Instructions (Vegetarian)

1. If using dried noodle, presoak the noodles for half an hour.
2. Presoak Shiitake if use dried. Preserve mushroom water. Slice mushroom bite-size.
3. Pound garlic and chili in mortar and pestle or chop medium fine.
4. Place a 10" wok or a pan over medium heat, pour in the oil.
5. Wait till the oil is shimmering, add garlic/chili mixture.
6. Until the garlic is turning slightly golden and give off aroma, add the mushroom to the pan.
7. Stir well until the mushroom is half way cooked, add the rice noodle. Flip the pan so that the noodle is at the bottom of the pan. Allow to cook for a minute. If it is too dry, add a few TB of the preserved mushroom water.
8. Season with dark soy sauce, soy sauce, mushroom oyster sauce, sugar and mix well.
9. Once the noodle is 80% cooked and the vegetables. Stir around for a minute.
10. Sprinkle the ground pepper.
11. Add the basil leaves. Quickly fold the leaves into the noodle and turn off the heat.

Enjoy Spicy Noodles by itself as a quick dish.

- **Drunken Noodles** has strong flavour profiles; salty, sour and spicy, along with aromatic herbs.
- Beaujolais or a young pinot noir will pair nicely. Dry riesling would also work or a Marlborough, Sauvignon Blanc, NZ.
- An off-dry, rosé sparkler from France that brings candied cherry and raspberry flavors tames the chile flames, but its light body and effervescence don't overpower the delicate vegetables or Thai basil.
- For beer, choose a lager, like Singha, Stella, Sapporo, or Beck's. These are great choices for a casual paring
- Many non-alcoholic drinks like ginger or lime soda or even Kombucha, also could work nicely.