

Dinner & A Book Recipes

Episode #1606 – The Georgian Feast

Thai Drunken Noodles (Spicy Noodles)

Courtesy Bangkok Place Thai Restaurant

Ingredients:

- $\frac{1}{2\pi}$ 8oz fresh flat noodles (cut to size)
- $\frac{1}{2\pi}$ Meats (your choice) and/or tofu
- $\frac{1}{2\pi}$ 2oz chili paste with soy bean oil (prick pao)
- $\frac{1}{2\pi}$ 1oz cooking oil
- $\frac{1}{2\pi}$ 2oz chili paste (sambal oelek)
- $\frac{1}{2\pi}$ 1 tea spoon soy sauce (Golden Mountain)
- $\frac{1}{2\pi}$ 1 tea spoon thin soy sauce
- $\frac{1}{2\pi}$ 4-5 Thai basil leaves (must have)
- $\frac{1}{2\pi}$ 1 egg (optional)
- $\frac{1}{2\pi}$ 1 sliced jalapeño pepper (optional)
- $\frac{1}{2\pi}$ Vegetables (your choice)

Cooking:

1. Heat oil with medium heat setting until all the sauces are hot
2. Stir until well mixed
3. Add meat, veggies, egg (if needed) and 2oz of water until half cooked
4. Add noodles and change heat to high
5. Stir until well mixed
6. Let cook until satisfied (soupy, not so dry look)

