

TIM FARMER'S COUNTRY KITCHEN

DRUNKEN NOODLES

*3 garlic cloves
2 small hot peppers (optional)
1/3 onion, sliced in thin rings
2-3 chicken thighs
2 teaspoons fish sauce
1 package rice noodles
2 green onions, chopped
1 small sweet pepper
1 cup Thai basil*

SAUCE

*3 tablespoons soy sauce
3 tablespoons oyster sauce
1 teaspoon molasses
1 tablespoon brown sugar
2 teaspoons rice wine vinegar*



In wok, heat olive oil and cook garlic and hot peppers. After 2-3 minutes, add in onions and cook until soft. Cut chicken thighs into bite-sized pieces and place in hot wok. Add fish sauce and turn to cook. In separate bowl, mix together sauce ingredients. Also place rice noodles in hot water until soft. Once chicken is cooked, stir in sauce and noodles and top with green onions and sweet pepper. Toss and continue cooking until noodles absorb sauce. Stir in Thai basil leaves until wilted and serve.