

There?s actually no Alcohol involved in this recipe. The name apparently is due to the fact that they are easy street food to snack on during a night our, or alternatively a good hangover cure. We?ll take their word for that. But they?re very tasty.

Ingredients:-

4 Chicken thighs, de-boned and chopped
3 Cloves of Garlic, minced
2 Tbsp of Sugar or Honey
2 Tsp of Rice Wine Vinagar
3 Tbsp of Fish Sauce. Plus 2 Tsp for the marinade
1 Tbsp of Soy Sauce
1 Onion, sliced
1 Red Pepper, sliced
1 Red Chilli, sliced
A handful of Thai Basil, chopped
2 Spring Onions, sliced
2 Tbsp of Oyster Sauce
200g / A third of a packet of Rice Noodles
2 Carrots, batoned
6 Mushrooms, sliced
½ Tsp of ground Black Pepper
Oil to fry

Method:-

(1) Make up the sauce in a bowl using the Rice Wine Vinegar, Fish Sauce, Oyster Sauce, Soy Sauce and Honey. Stir well.
(2) Season the Chicken with Black Pepper and marinade in Fish Sauce for at least 20 minutes.
(3) Fry the Garlic and Chilli in Oil until fragrant then add the Onion.
(4) Add the Chicken and fry for 5 minutes.
(5) While the Chicken is cooking boil the noodles according to the packet and then rinse in cold water. Set aside.
(6) Add the Peppers, Spring Onions, Mushroom and Carrots.
(7) Fry for a further 2 minutes.
(8) Add the sauce mix and simmer for 5 minutes.
(9) Add the cooked noodles and gently combine.
(10) Add the Thai Basil and stir in until wilted.

We added a bit of home grown Basil and additional Spring Onions as a garnish.