



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 out, 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.