

RECIPE CARD

BY CHEF *ROGER HUCKABY JR*

THAI CHILE SAUCE

INGREDIENTS

- 4 cups palm sugar
- 2 cups soy sauce
- 1 cup mushroom soy sauce
- 2 cups fish sauce
- 2 cups oyster sauce
- 2 cups Chinese cooking wine
(Mirin or sweet rice wine)
- White pepper, to taste

PROCEDURES

1. Gather all ingredients.
2. Melt the palm sugar (in the bottle) in a pot of boiling water for 5 minutes. Grab a large bowl and a wire whisk.
3. In the bowl, pour the warm palm sugar.
4. Next, start whisking in both soy sauces.
5. Once the sauce starts coming together, add the remaining ingredients.
6. Taste it with a spoon and add white pepper for seasoning. You now have your sauce for Thai Drunken Noodles.

THAI DRUNKEN NOODLES

INGREDIENTS

- 8 oz wide rice noodles
- 6 oz marinated teriyaki chicken
- 2 oz sliced zucchini
- 2 oz sliced carrots
- 1 oz scallions
- 2 oz portobello mushrooms
- 2 oz bell peppers
- 1 oz Thai basil
- 1 oz chopped Thai chile peppers
- 4 oz Thai chile sauce
- 2 lime wedge

PROCEDURES

1. Grab a small pot for boiling water (to cook the pasta, follow the directions on the package).
2. Next, grab a sauté pan and place it over medium-high heat.
3. Add 1 oz of oil to the pan. When you see light smoke, add the teriyaki chicken.
4. When the chicken starts to turn white, add all the vegetables (excluding the green scallions and lime wedges). Cook for 3 minutes.
5. Next, add the sauce. Lower the heat and let it stew for about 5 minutes, then add the cooked noodles and toss until the sauce coats the noodles.
6. Lastly, transfer to a serving bowl and garnish with the scallions and two lime wedges.