

# Drunken Noodles

## Ingredients

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1 1/2 T Dark Soy Sauce

1/2 T Oyster Sauce

5 T Vegetable Oil

2 Eggs

1/2 Onion (sliced)

1 c Thai Basil (loosely packed)

1/4 t White Pepper

lengths)

0 ds Salt

2 T Cornstarch

1/2 T Sweet Soy Sauce

1 T Fish Sauce

3 clv Garlic (minced)

1/2 lb Pork (sliced)

16 oz Rice Noodles (fresh noodles)

1/2 Tomato (sliced)

2 Green Onions (cut into 2-inch

0 ds Garlic Powder

0 ds Ground Black Pepper

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## Instructions

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1. Place noodles on a plate and microwave for 2 minutes. Separate noodles into a large bowl.
2. Combine black soy, sweet soy, oyster sauce, and fish sauce in a small bowl and set aside. In a bowl add pork and season with a dash of salt, black pepper, garlic powder and cornstarch.
3. Heat 3 tablespoons oil to medium high in a wok and sautÃ© garlic until light brown. Add eggs and lightly scramble until set.
4. Add meat and onions folding constantly until the meat is half cooked, about 1 to 2 minutes. Push meat to the side and add 2 tablespoons of oil.
5. Add rice noodles then flip meat on top and let the noodles sit and char a bit. Add sauce, tomatoes and basil; toss to combine for about 3 to 5 minutes. Make sure the noodles are cooked until the edges are slightly crisp.
6. Sprinkle white pepper and green onions to combine well and adjust seasonings as necessary.