

Drunken Noodles (Pad Kee Mao)

<http://userealbutter.com/2013/07/29/drunken-noodles-pad-kee-mao-recipe/>
from [Real Thai Recipes](#)

2 tbsps vegetable oil
3 cups fresh wide rice noodles
4 tbsps chopped garlic
2 tbsps smashed small Thai chiles
1 cup sliced tofu, chicken, pork, or whatever protein you like
2 sliced orange chilis (I just used Thai chiles as I couldn't find this anywhere)
4 tbsps fresh peppercorns (this is hard to source, you can substitute 1/2 to 1 tsp ground white pepper)
1 cup baby corn, sliced in half lengthwise
3 tbsps oyster sauce
2 tps black soy sauce
3 tpsps golden mountain soy sauce (yes, this is actually different from regular soy sauce)
2 tbsps white soy sauce or fish sauce (I used fish sauce), more to taste
4 tpsps sugar
1 cup packed holy basil leaves and flowers (I couldn't source this either, so I used regular basil)
1/2 tsp vinegar

Separate the rice noodles by hand. If they are very brittle, let the noodles come to room temperature or even microwave them covered on low power for 10 seconds at a time until pliable but not cooked. If using dried noodles, soak them per the instructions on the package until ready to use. Crush the garlic and Thai chiles together in a mortar and pestle. If you are using tofu, you should pre-fry the tofu (I'd just pan-fry it in some oil until it's golden and crisp on the outside) and set it aside until ready to cook. Heat the vegetable oil in a large wok or sauté pan over high heat. Add the garlic, chiles, and the fresh peppercorns, if using (if using ground white pepper – wait to add this last when you are done cooking everything), and stir-fry until the garlic becomes fragrant and begins to turn golden. Add the tofu or meat (in this case, chicken) and the baby corn and stir-fry for a minute or more until the meat is just done. Add the noodles and stir for a few seconds (if the noodles are really dry or brittle, you can add some a few teaspoons of water to help it soften up – but fresh noodles usually turn mushy if you cook them too long). Pour in the oyster sauce, soy sauce, golden mountain soy sauce, fish sauce (or white soy sauce, if using), and sugar. Stir in until the noodles are evenly coated then add the basil and vinegar. When the basil begins to wilt, the dish is done. Serves 2-4.