

Gamma Ray Veggie Ramen Noodles

1 tsp. peanut oil

1 onion cut in Chinese slivers

1 Japanese eggplant sliced diagonally (skin on)

1 clove garlic sliced

1 tbsp. oyster sauce

1 package vegetable Ramen noodles, cooked like you always do but don't add the funny spice packet. Should be drained of most of the liquid except about 1/4 cup
Add Iguana Radioactive Pepper Sauce and funny spices from Ramen packet to taste.

Get wok super hot. Add oil. Stir fry onions and eggplant until cooked. Add garlic and cook one more minute. Add noodles and oyster sauce. Cook, stirring constantly, for 1 minute.

Add Iguana Radioactive Pepper Sauce and funny spices from packet to taste. Put in big bowl. Turn on television and open beer. Eat with chopsticks and watch Discovery Channel about rafting on some crazy Mongolian river. Go to bed. Dream in Chinese!