

Phad Thai

Cooking sauce:

- 2 Tbsp tamarind paste reconstituted (see below)
- $\frac{3}{4}$ c boiling water
- 3 Tbsp fish sauce
- 1 Tbsp rice vinegar
- 3 Tbsp sugar
- $\frac{3}{4}$ tsp cayenne pepper

Vegetable oil for cooking

- 8 oz Rice stick noodles, about $\frac{1}{4}$ -inch wide
- 2 large eggs
- 12 oz. medium shrimp, cleaned, deveined
- 3 cloves garlic, minced or pressed
- 1 medium shallot, minced
- 3 c bean sprouts
- 6 Tbsp chopped peanuts
- 5 medium scallions, green bits only, sliced small and diagonal

Tamarind paste/pulp: Soak 2 TBSP in $\frac{3}{4}$ cup boiling water, press through mesh sieve to obtain as much pulp as possible.

Tamarind concentrate: Mix 1 Tbsp in $\frac{2}{3}$ cup hot water

Clean shrimp and make cooking sauce

Put noodles into hot tap water, 20 min.

Strain and set aside

Beat eggs in bowl

Heat wok to HIGH

Cook shrimp with ½ tsp salt

Set aside

Take wok off heat; add oil and coat

Medium heat – cook shallots and garlic, ~ 1-1/2 min.

Cook eggs to scramble

Add noodles and toss with 2 wooden spoons, briefly to combine

Add cooking sauce, go to HIGH, toss noodles and cook them thoroughly

Add ½ peanuts, sprouts, ½ scallions, shrimp and cook (a few minutes)

Sprinkle with remaining peanuts and scallions and serve immediately