

Pad Thai (Thai Noodles)

Preparation:

Noodles: In a large bowl of warm water, soak
8 ounces dried rice-stick noodles (1/8 inch wide variety)
until they are soft (about 15 minutes). Then drain the noodles and set them aside in a colander.

Meat: Slice

1/4 pound pork tenderloin or boneless chicken
1/4 pound medium shrimp
into bite-sized pieces. (Note: if using smaller shrimp, these are already bite-sized and do not need to be cut any smaller) Or use 1/2 pound of one of the two meats.

Sauce: Whisk together in a small mixing bowl

4 T fish sauce (nam pla)
6 T distilled white vinegar
7 T sugar
1 T catsup
1/2 –1 T chili paste

Other: Chop

4 scallions (small pieces)
1/4 cup firm tofu (bite-sized pieces)(optional)
Dice finely
8 cloves garlic (or use 3 t chopped garlic)
Crush or chop
1/3 cup roasted unsalted peanuts (I use a coffee mill to grind them))
Have available
2 eggs
1 1/2 cups bean sprouts
3 T vegetable oil

Cooking:

Set wok or large frying pan over medium-high heat. When it is quite hot, add oil. Rotate the pan to coat the cooking surface. When the oil is hot, add the garlic and stir fry for a few seconds before adding the meat. Stir-fry the chicken or pork until it loses its raw color, about **1 minute**.

Stir in the sauce, and bring it to a boil. Add the noodles, gently tossing them in the sauce. Stir-fry until the noodles absorb the sauce, about 2 minutes.

Add the tofu.

Break the eggs into the wok. Break up the yolks a bit, then mix the eggs down under the noodle mixture. Cook without stirring for 15 seconds, then stir-fry until the ingredients are well blended.

Add scallions, and stir-fry until they are cooked through and crisp-tender, about 1-2 minutes. Stir in the bean sprouts and peanuts until well mixed.

Transfer to a serving platter and serve immediately.

Condiments:

Serve on the side

2 cups bean sprouts

1/3 cup roasted unsalted peanuts, crushed or chopped

lime or lemon wedges

6-8 chilies, finely sliced (optional)

Squeeze lemon or lime over the noodles, and add the others in desired amounts to taste.