



MONTICELLO VINEYARDS

PAD THAI

1/2 pound dried rice stick noodles
1 tablespoon soy sauce
3 tablespoons sugar
1/4 cup tamarind liquid
1/4 cup fish sauce (nam pla)
1/2 cup oil
1-2 teaspoon minced garlic
1/4 pound ground pork
1/4 pound raw shrimp, cleaned and chopped
2 eggs, lightly beaten
1-1/2 cups bean sprouts
2 green onions, cut in 1-inch pieces
1 lime (cut into 4 wedges)
1/2 cup unsalted peanuts, crushed

Also Required: wok

Soak the noodles in hot water until soft, about 5 minutes, and drain. In a bowl, combine the soy sauce, sugar, tamarind and fish sauce. Heat the oil in a wok until it begins to smoke. Add the minced garlic and fry for 20-30 seconds or until golden. Add the pork and cook through for about 3 minutes, stirring all the time. Stirring, add the shrimp and cook for about one minute. Add the beaten eggs and let them cook for one minute without stirring. Then add the noodles and stir-fry for 1 or 2 minutes. Pour the sauce mixture into the wok and stir to distribute well 2-3 minutes. Add one-half of the crushed peanuts, then the bean sprouts and green onions. Stir to mix well. Serve on a large platter, garnished with the lime wedges and remaining crushed peanuts.

©EatDrinkWine.com
