

Phat Thai

Category: Asian - General **Servings:** 2

Rating: 10

Source: Cook's Illustrated

Description:

Serve a Gewertztraminer with this for a light dinner, or add chicken in green curry and coconut rice for a great feast!!

Ingredients:

i	tamarind	2 tablespoons of paste
i	sugar	1 tablespoon
	fish sauce	2 tablespoons
i	rice vinegar	2 teaspoons
!	cayenne pepper	1/2 teaspoon
i	peanut oil	2 tablespoons
i	rice sticks	flat style, 4 ounces
i	egg	2 medium
!	Sea salt	
i	shallot	1 large bulb, minced
i	garlic	1 large clove, minced
i	Thai preserved radish	2 tablespoons
i	coriander	3 tablespoons, minced
i	green onion	3-4 scallions, green parts only, chopped
i	lime wedges	
!	carrot	1/2, shredded
i	peanuts	4 tablespoons, roasted and chopped coarsely
i	shrimp	1/2 lb
i	bean sprouts	2 cups (4 ounces, or so)

Instructions:

Preparation: Rehydrate the tamarind paste in 1/2 cup of boiling water for 10 minutes or so (less than a full cup if doubling). Stir occasionally to break up the paste. Strain out the fibre and seeds and then add the sugar, fish sauce, rice vinegar, cayenne, and one tablespoon of oil and set aside. Cover the rice sticks with hot tap water and let soak for about 20 minutes. Drain and set aside. Beat the eggs in a small bowl and add 1/8 teaspoon of sea salt. Mince the shallots and garlic and set aside. Chop the Thai radish coarsely and set aside. Mince the corriander, chop the scallions, cut the lime wedges, prepare the carrot for shredding, and chop the peanuts. Clean and peel the shrimp and cut them in half lengthwise.

Cooking: Sauté the shrimp sprinkled with 1/8 teaspoon of sea salt in 1 tablespoon of oil over high heat until they are opaque and starting to brown around the edges. Remove them from the pan and add a little more oil if necessary. Reduce the heat to medium and sauté the shallots and garlic until they are a light golden brown. Add the beaten eggs to the pan and scramble for about 20 seconds, then add the rice noodles and Thai radish and mix well, breaking up the eggs to mix. Add the tamarind mixture, increase the heat to high and toss until the noodles are coated. Add the bean sprouts, 2/3 of the peanuts, 2/3 of the scallions, and the cooked shrimp. Continue cooking for a couple of minutes and then test the noodles. If they need more time, add a couple of tablespoons of water and continue cooking.

Serve with a sprinkling of peanut chunks, coriander, and green onions, and a grating of carrot.