

Pad Thai (In's recipe)

Here is recipe for Pad Thai : 10 Servings

1 package of Rice noodle (size L) --> soak in water, then half boiled
1 bottle of Pad Thai Sauce
1 package of Yellow square tofu --> cut into 1 inch long strip
1 lb of Bean Sprout --> wash and drain
1/2 lb of Chive (or scallion) --> cut into 1 inch strip
10 ct of Eggs --> beat it up
1 cup of Peanut --> crunch it
1/2 lb Meat (chicken, pork, beef) --> cut into strip
Sugar
Oil

Pad Thai Recipe (Adapted from The Steamy Kitchen Cookbook)

Serves 4-6 people

Ingredients:

Pad Thai Sauce

4 tablespoons Pad Thai paste
2 teaspoons tamarind paste/concentrate
3 tablespoons fish sauce
3 teaspoons sugar
2/3 cup water
2-4 teaspoons Sriracha or 1-2 teaspoons chili powder

Other Ingredients:

8 oz packaged Pad Thai noodles
3 tablespoons cooking oil
2 eggs
1 lb. peeled and deveined raw shrimp
1 tablespoon minced garlic
A small bunch of chives (cut lengths)
1 cup bean sprouts
1 lime, cut into 8 wedges
1/2 cup coarsely chopped unsalted roasted peanuts
2 blocks fried tofu (cut into thin pieces)

Method:

Soak the rice noodles in hot water for about 15 minutes or until they soften. Drain and set aside.

Combine the ingredients for the Pad Thai sauce in a bowl.

Heat up a wok and add oil. When the oil is very hot, add the minced garlic and do a few quick stirs. Add shrimp into the wok and stir until half cooked and then add the fried tofu pieces, noodles and Pad Thai sauce into the wok and stir continuously. Push the noodles to one side and crack the eggs into the wok, break it up by stirring and wait for 10-15 seconds, and then stir in the noodles. Add bean sprouts and chives into the wok, stir for 1 minute, dish out, sprinkle some peanuts on top and serve with a wedge (or two wedges) of lime.

Cook's Note:

The above recipe is adapted from the cookbook. If you wish to make Pad Thai sauce from scratch. My recipe is below.

Pad Thai Sauce from Scratch

Ingredients:

1/4 cup warm water + tamarind pulp the size of golf ball

1/4 cup fish sauce

4 tablespoons palm sugar

1 1/2 – 2 tablespoons paprika powder (if you like it hot, use 2 tablespoons)

Method:

Soak the tamarind pulp in warm water for 15 minutes to extract the juice. Squeeze the seeds and membrane of the tamarind pulp to get the juice. Filter the tamarind juice for use and discard the residue.

In a small sauce pan, heat up tamarind juice, fish sauce, palm sugar, and paprika powder. Lower the heat and let it simmer until the sauce thickens. Turn off the heat when it's done.

The Pad Thai sauce is good for 8 oz. of noodles in the recipe.