

Pad Thai

This recipe is taken from the Thai Kitchen at Import Foods with their permission. You can find all the ingredients both prepared and fresh at their website at <http://importfood.com>.



Pad Thai is often called the signature dish of Thai cuisine. There are several regional variations, indeed it has been said that Thailand has not only a different curry for every day of the year, but also a different pad Thai for every cook in Thailand! This is our variation. We're sure you'll like the recipe below, however for a very simple, fast, [easy-to-prepare Pad Thai](#), [please click here](#) for an instant version.

This recipe requires 1 cup of dry roasted, unsalted peanuts. For best preparation, coarsely break them up in a [stone mortar and pestle](#).

Ingredients

8 ounces [Chantaboon rice noodles](#). These should be soaked at room temperature for an hour or more depending on how soft you prefer the noodles. It may take some experimentation to determine your preference, start with warm water.

5-6 cloves garlic, finely chopped.

2 tablespoons chopped shallots (or small red or purple onions)

¼ cup [dried](#) or 1/2 fresh cooked shrimp

¼ cup [fish sauce](#)

¼ cup regular sugar (or crushed [palm sugar](#) but it doesn't make much difference).

2 teaspoons [tamarind concentrate](#) mixed with 5 teaspoons water (this makes tamarind juice)

1 medium egg, beaten

¼ cup chopped chives

½ cup roasted peanuts, coarsely broken up.

1 cup bean sprouts

½ cup tofu that has been diced (1/2" cubes), marinated in [dark sweet soy](#). "Firm" tofu works best.

Cooking Method

Method

Heat a little cooking oil in a [wok](#) and add the garlic and shallots, and briefly stir fry until they just shows signs of changing color. At this point one option is to add chicken meat and cook a bit longer, if you prefer chicken pad Thai. Add the remaining ingredients except the egg and the bean sprouts, and stir fry until the noodles soften (about 5 minutes). As you stir the noodles, periodically throw in 1-2 tablespoons of water, and after 2-3 minutes add 1 tablespoon of rinsed, [salted radish](#) (optional). Continuing to stir with one hand, slowly "drizzle" in the beaten egg to form a fine ribbon of cooked egg (if you don't feel confident with this make an egg crepe separately, and then roll it up and slice it into quarter inch wide pieces, which you add to the mix at this point). At this point, a very tasty but optional addition is a small handful of [dried shrimps](#). Add the bean sprouts and cook for no more than another 30 seconds. Remove from the pan to a serving platter.

Garnish

Mix a tablespoon of lime juice with a tablespoon of tamarind juice and a tablespoon of fish sauce, and use this to marinade half a cup of uncooked bean sprouts, half a cup of chopped chives, and half a cup of very coarsely ground roasted peanuts. Sprinkle this mixture on the cooked pad Thai. Cut several limes into segments and also slice up some cucumber into rounds then halve the rounds. Put the lime segments and cuke segments around the serving platter.