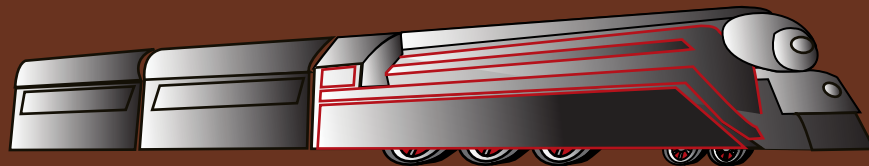


The Woodstock Farmers' Market

All Aboard

THE ORIENT EXPRESS !



Pad Thai Fried Noodles with Shrimp

- 12 oz rice noodles
- 3 TBL vegetable oil
- 1 TBL minced garlic
- 16 raw large or jumbo shrimp, shelled, tails left intact, and deveined
- 2 eggs, lightly beaten
- 1 TBL dried shrimp, rinsed
- 2 TBL pickled or fresh daikon (kim chee may be substituted)
- 4 oz tofu, cut into small pieces
- ½ tsp dried chili flakes
- 4 scallions, cut into 2 inch pieces
- 1 cup mung bean sprouts
- ½ cup roasted peanuts, chopped
- 1 tsp palm or brown sugar
- 1 TBL dark soy sauce
- 2 TBL fish sauce
- 2 TBL tamarind juice
- 4 sprigs cilantro and lime wedges, for garnish

Soak the noodles in warm water for 25 minutes and drain. Set aside. Heat 1 TBL oil in a wok or large skillet. Add garlic and fry until golden. Add shrimp and stir-fry 1-2 minutes until pink. Remove and set aside.

Heat another tablespoon oil in the pan and add the eggs. Tilt the pan to spread them into a thin sheet. Stir to break the egg into small pieces, rather than a fluffy scramble. Add egg to shrimp.

Heat remaining oil in the pan. Add dried shrimp, pickle, tofu, and dried chilies and stir. Add soaked drained noodles and stir-fry for 5 minutes.

Add scallions, half the bean sprouts and half the peanuts. Season with the sugar, soy sauce, fish sauce and tamarind juice. Mix together well and cook until the noodles are heated through.

Return shrimp and egg to the pan and toss together well. Serve garnished with remaining bean sprouts, peanuts, cilantro and lime wedges.

Serves 4

From The Complete Wok and Stir-Fry Cookbook, Linda Doeser editor

