

PHAD THAI WITH TIGER PRAWNS, TOFU, BEAN SPROUTS AND CHINESE CHIVES

Phad Thai Sauce

Yield: 2½ cups (for up to 6 stir-fries)

2/3 cup tamarind concentrate (see note)

2/3 cup white vinegar

1/3 cup light soy sauce

1/3 cup fish sauce

1 teaspoon salt

1 cup palm sugar (or brown sugar)

2 tablespoons garlic powder

¼ cup Sriracha chili sauce

Place everything in saucepan and bring to a boil on medium heat for 15 minutes, or until the sauce becomes thick. Makes 2½–3 cups (for up to 5–6 batches).

Cook's note: Tamarind concentrate can be found in ready-to-cook form in any Asian grocery store in the Seattle area. Or substitute 7 chopped dried apricots blended with ¼ cup water and ¼ cup vinegar. This will make 2/3 cup to substitute for the tamarind concentrate in the recipe.

How to make tamarind concentrate

Yield: 2 cups

8 ounce tamarind chunk, about half of a 16-ounce package

2 cups boiling water

Place tamarind chunk in a large bowl; pour boiling water over the top and let it sit until the water is just cool enough to handle. Massage and squeeze the tamarind in the water with both hands to make a thick concentrate. The pulp & liquid should resemble a thick soup. Strain through a large sieve into a medium pot. Squeeze all of the liquid out of the tamarind into the pot then discard the solid. Bring to a boil and cook for 2 minutes. Keep in the refrigerator for two weeks, or in the freezer for 6 months.

Phad Thai, continued

PHAD THAI

Serves: 2 (each stir-fry)

Two handfuls (4 ounces) soft Chantaboon Rice Noodles aka rice stick
3 tablespoons canola oil, or more as needed
3 cloves garlic, minced
1/3 cup diced fried tofu
6 tiger prawns, peeled and deveined
2 tablespoons chopped sweet radish, optional
2 eggs
1/3 to 1/2 cup Phad Thai sauce (prepared previously as described above)
1 cup bean sprouts
6 sprigs Chinese chives, or 6 green onions, cut into 1-inch lengths
1/4 cup ground roasted peanuts
Garnish for two servings: 1/4 cup bean sprouts, 2 sprigs Chinese chives, 2 tbsp
chopped roasted peanuts and 2 lime wedges.

To soften the Chantaboon rice noodles, soak the rice noodles in warm water for 30 minutes or until slightly softened. Drain and set aside, covered with a dishtowel.

Heat a wok on high heat and stir in garlic and tofu, stir until golden Stir in prawns and sweet radish. Stir in noodles and let them cook until sticky but not too soft. Push noodles to one side of the wok; on the opposite side, add 1 tablespoon oil and drop the eggs on top. Spread the eggs over the bottom of the wok. Place noodles on top. Do not stir until the eggs are cooked, about 30 seconds. Use spatula to loosen the egg from the wok. Stir in 1/3 cup Phad Thai sauce and mix gently so the noodles absorb all the sauce. Add more sauce if the noodles are dry, 1 tablespoon at a time. When the noodles are cooked, stir in bean sprouts, Chinese chives and roasted peanuts.

Garnish with bean sprouts, Chinese chives, roasted peanuts and lime wedge.
Serve right away.