

Ed's Pad Thai

*After much experimentation, the following is a consolidation of several good Pad Thai recipes that use Chicken and/or Shrimp. Recipe can be doubled but may become unwieldy.
Ed Bottrell*

4 servings

8 oz.	Thai Rice Noodles, softened in warm water
1 C	Chicken breast, boneless, trimmed, cut into 1.5" shreds - about 8 oz.
2 T	Soy Sauce for Chicken marinade
1 C	Shrimp, shelled and deveined. Whole or large chunks
1 C	Mushrooms, thinly sliced
2-3	Eggs
5 oz.	Tofu, diced (optional)
4	Spring Onions, sliced 0.5" diagonally
2 C	Bean Sprouts, washed and drained
4 cloves	Garlic, mashed thru a garlic press or minced
6-8	Small Hot Thai Chilies, fresh or dried (not to be eaten by mere mortals, but they look good in the dish)
Several T	Canola or other vegetable oil
4-8 oz.	Chicken Broth, as needed
PAD THAI SAUCE:	
1 T	Asian Fish Sauce
1 T	Chili Garlic Sauce or Sriracha to taste
1 T	Tamarind
2 T	Brown Sugar (to offset sourness of Tamarind)
$\frac{1}{4}$ C	Water, warm
FOR SERVING:	
1 C	Parsley, fresh, trimmed of stems
$\frac{1}{2}$ C	Peanuts or Cashews, unsalted, coarsely chopped
1	Lime, cut into 6-8 wedges

Instructions:

1. Wash, pat dry, trim and shred Chicken. Marinate in Soy Sauce.
2. Assemble Pad Thai Sauce ingredients, and blend until smooth.
3. Prepare other ingredients and set aside: Shrimp, Mushrooms, Eggs, Tofu, Spring Onions, Bean Sprouts, Garlic, Thai Chilies, Parsley, Nuts, and Lime
4. In a skillet with $\frac{1}{2}$ T oil or butter, lightly whisk and cook eggs until just set. Remove, cut into bite-sized chunks, and set aside. Can be done in the wok but all egg should be removed.

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5. In a large wok, very-hot with 2-3 T oil, sauté Mushrooms and Tofu for 2-3 minutes until just browned, and set aside.
6. Drain any excess marinade from the Chicken into the Pad Thai Sauce.
7. In a large wok, very-hot with 1-2 T oil, stir fry Chicken for 1-2 minutes until just browned but not completely cooked. Set aside.
8. In a large wok, very-hot with 1 T oil, sauté Shrimp and Garlic for about 1 minute until just browned but not burnt. Set aside.
9. Heat 6 Cups or so of water. Should be warm-hot but not boiling. Soak noodles stirring occasionally for 5-20 minutes until chewy, slightly crunchy – they will be cooked further later.
10. Run cold water over noodles to stop cooking and drain. Try to time the noodles to be ready just in time before adding to wok; otherwise, noodles may stick to each other.
11. Add Pad Thai Sauce and Thai Chilies to very-hot wok and cook for about a minute.
12. Add drained noodles in several bunches into wok and stir fry a few minutes until Pad Thai Sauce has been absorbed.
13. Add Chicken, Shrimp, Tofu, Bean Sprouts, and Mushrooms. Continue to stir fry for 2-5 minutes. May need to add Chicken Broth until the noodles are just coated but not overly wet.
14. Add Spring Onions and stir fry just enough to mix thoroughly.
15. Serve immediately with nuts and parsley on top as desired. Squeeze one or two lime wedges onto each serving.