

# ◆ HANDLEY GEWÜRZTRAMINER ◆

## PAD THAI THAI-STYLE FRIED NOODLES

*Sindy Sellers*

1 tablespoon tamarind paste,  
plus 3 tablespoons water  
or 3 tablespoons lime juice  
1/2 pound tofu,  
cut into one-half inch cubes  
1/2 cup dark sweet soy sauce  
or 1/2 cup dark soy sauce  
plus 1 tablespoon molasses  
8 ounces rice noodles  
(one-half inch wide)

*Garnish:*

1 lime, cut into wedges  
1/2 cup roasted peanuts,  
coarsely chopped

3 tablespoons peanut oil  
3 cloves minced garlic  
4 sliced shallots  
1/2 pound fresh raw shrimp,  
peeled and de-veined  
2 eggs, beaten  
1 tablespoon Asian fish sauce  
1 tablespoon crushed palm sugar  
or brown sugar  
1 cup fresh mung bean sprouts

1 cucumber, sliced  
3 green onions, sliced thin

over please 🍴 🍷

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Pad Thai is all about shopping and prep work. Actual cooking time is about 6 minutes! So, first assemble ingredients, then prepare the next three items.

1) To make tamarind juice: Soak 1 tablespoon tamarind pulp in hot water for a half hour, or until the pulp is thoroughly incorporated into the water. Strain through a mesh strainer, pressing down with a spoon, until the pulp is exhausted. Add 3 tablespoons water.

Mix tamarind juice, sugar, and fish sauce together in a small bowl.

2) Marinate tofu in dark sweet soy sauce while prepping the rest of the ingredients (or up to 24 hours).

3) Soak noodles in warm water for 10 minutes and drain.

Now, begin cooking:

1) Heat over high heat, 1 tablespoon oil in a wok or large sauté pan until a few drops of water “spit.” Stir fry garlic, shallots, and shrimp until shrimp turns pink, just a couple of minutes. Transfer to a platter. Reserve.

2) Add a second tablespoon of oil to the pan. Pour a thin ribbon of egg into the center of the pan while stirring vigorously until the egg is cooked. Transfer to the same platter.

3) Heat up the last tablespoon of oil over high heat. Add noodles, and stir fry, pressing down to sear the noodles, for two minutes. Leave noodles in the pan.

Now add everything else.

Add shrimp & egg, fish sauce, sugar, and tamarind juice mixture. Add tofu and bean sprouts, Stir fry for 2 minutes, or until warm and well mixed. Transfer to a serving platter. Garnish.

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