

PAD THAI

1/4 cup Lime Juice	1/2 package Rice noodles
2 Cloves Garlic	1/3 cup Water
1/2 Small Onion	3 Tablespoons Packed brown Sugar
2 Green Onions	3 Tablespoons Soy Sauce
1 cup Bean Sprouts	1 Tablespoons Vinegar
¼ cup dry roasted peanuts (chopped)	1/2 tsp ground red pepper
2 Eggs (beaten)	3 TBS Vegetable oil
4 cups water	¼ cup fresh Cilantro chopped

1. In a large saucepan, heat 4 cups of water to a boil. While water is heating, chop garlic, onion and nuts into small pieces. Set aside. Slice green onion and drain bean sprouts.
2. Remove saucepan from heat and add rice noodles, push noodles into water gently with the back of a spoon until completely covered. Let it sit for 6 minutes.
3. While noodles are soaking, in a small bowl, mix lime juice, 1/3 cup water, brown sugar, soy sauce, vinegar, red pepper and 1 TBs of oil.
4. Drain noodles in a strainer and rinse with cold water to stop cooking.
5. In a wok heat 2 TBS of oil over medium high heat. Add Garlic and Onion; cook for about 30 seconds, stirring constantly, until they begin to brown. Stir in beaten eggs, cooking and stirring until scrambled but still moist.
6. Stir in noodles and lime juice mixture. Increase heat to high and cook 1 minute tossing constantly with two wooden spoons. Add green onions, bean sprouts and peanuts; cook 1-2 minutes, tossing with wooden spoons to completely coat with sauce.