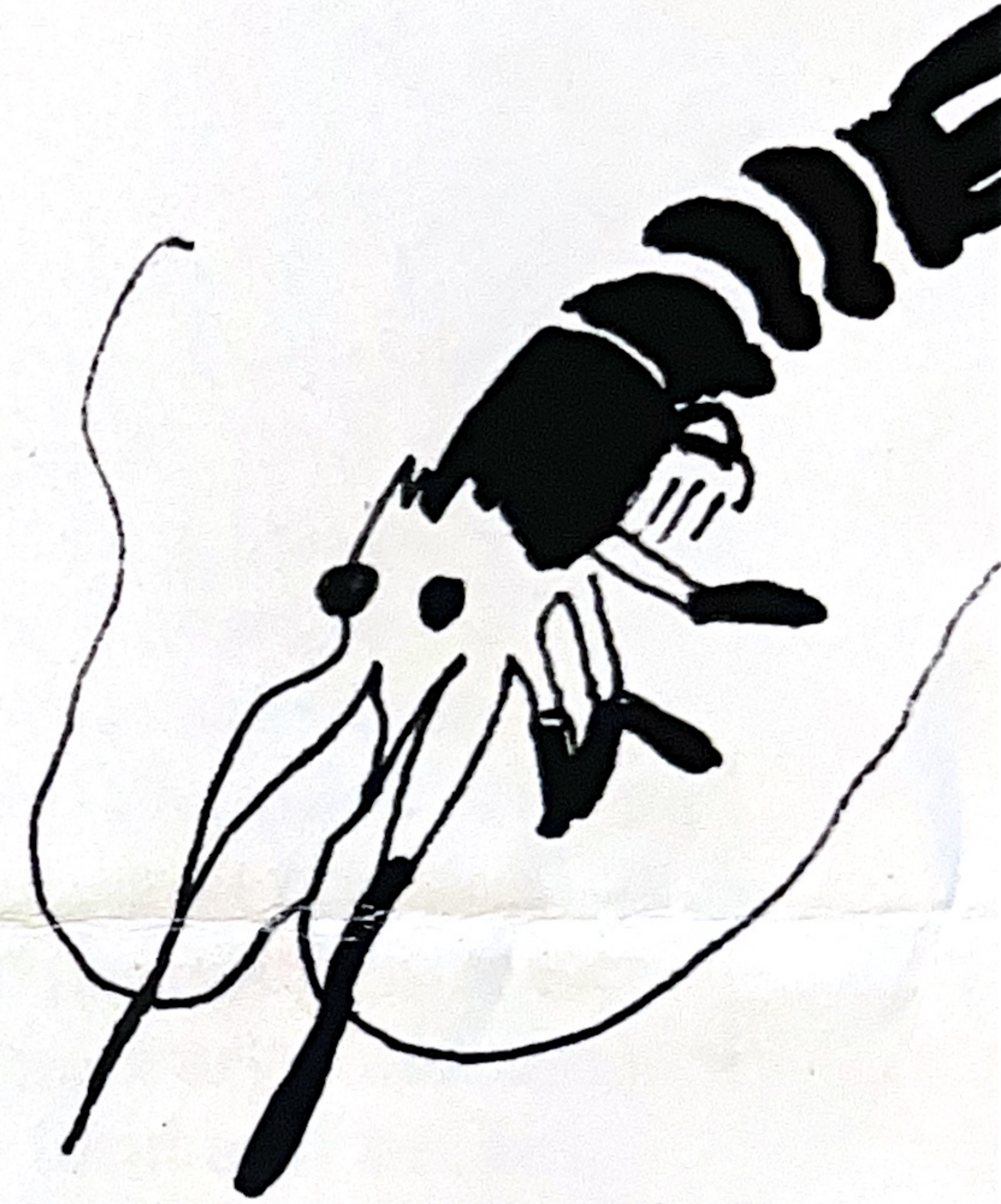


Pad Thai

8 oz rice vermicelli
3 tbsp oil
3 minced garlic cloves
1/4 cup dried shrimp
1/4 cup (or less) fish sauce (nam pla)
1/4 cup sugar
2 tbsp lime juice
1 tbsp paprika
1/2 cup fried tofu
1 egg beaten
1/4 cup 1 in lengths chives
1/4 cup ground roasted peanuts
1 cup beansprouts



Soak rice noodles in water for 2 hrs until soft
Drain and set aside
Heat skillet till hot and add oil
Add garlic and shrimp and stir fry
Add noodles; stir fry until clear; add fish sauce,
sugar, paprika and stir until combined
Stir in tofu and egg and turn the heat on high until
the egg sets, stirring gently; cook for 2 minutes
until the liquid is reduced
Mix in chives, peanuts and beansprouts
Place on serving dish garnishing with lime