



Preparation

1. Soak the noodles in hot water (from the tap) for 15 minutes and drain them when they are soft.
2. Mix the lime juice, water, fish sauce, vinegar, sugar, peanut oil and hot sauce together in a bowl.
3. Stir the eggs and a sprinkle of salt with a fork until blended and frothy.

- 1/3 cup lime juice
- 1/3 cup water
- 2 Tbsp fish sauce
- 1 Tbsp rice vinegar
- 2 Tbsp sugar
- 1 Tbsp peanut oil
- 4+ dashes of hot sauce (Sriracha)
- 2 large eggs
- 8 Oz dried rice noodles (1/8" wide)

Grill the shrimp

1. Place the shrimp in a stainless steel bowl with olive oil, salt and pepper and stir to coat. You are not marinating them, just getting the oil on the outside so they don't stick to the grate.
2. Take them out of the bowl and lightly sprinkle both sides with sugar. Have them all laid out and ready to go before you put any on the fire because it goes really fast once you start.
3. Place the shrimp across the grate over very high heat. Single layer fire - arm all the way up.
4. Flip them after you get a nice caramelized char on one side - around two minutes.
5. After the other side looks nice and brown, move them off the fire to rest. They should still be barely raw in the center, with a beautiful outside color. They will continue to cook off heat.

- 1 pound extra large (21/25) peeled and deveined shrimp
- 3 tablespoons olive oil
- Generous salt and pepper
- 2 teaspoons granulated sugar



Final assembly

1. Heat a large fry pan with the peanut oil until smoking
2. Sautee the garlic and onion/shallot until lightly browned.
3. Add the eggs and scramble everything together. The eggs should be barely set.
4. Add the noodles and stir them into the eggs.
5. Pour the lime juice mixture over the noodles and turn up the heat and toss everything together to coat. If the noodles aren't soft enough for you at this stage, add a tablespoon of water.
6. Add 1/2 the peanuts, all the bean sprouts, 1/2 the scallions and cook until the noodles are tender and the bean sprouts are still crisp.
7. Add the shrimp (they should still be warm from the grill) and stir them in.
8. Serve it with the rest of the peanuts, scallions, and the cilantro sprinkled over the top.

- 2 Tbsp peanut oil for frying
- 4 cloves chopped or minced garlic
- 4 Tbsp chopped onion or shallot
- 3/4 cup chopped (unsalted) peanuts
- 3 cups bean sprouts
- 6 chopped scallions
- 1/2 cup torn cilantro



We made some beautiful chicken satay to go with the Pad Thai. As long as you've got the grill fired up....