

PAD THAI SAUCE

Last Modified: 01/15/2014

PREP: 15 Min
COOK: 15 Min
STOVETOP

F EASY

SAUCE

MAKES 2 1/2 CUPS

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Tamarind Sauce (See Factoid)	
1	Cup	Light Brown Sugar	Packed
PLUS			
3	Tbsp	Light Brown Sugar	
1	Cup	Water	
1/2	Cup	Fish Sauce (Three Crabs)	
2	Tsp	Kosher Salt	

PREPARATION

FACTOID	Homemade Tamarind Sauce is made by using Tamarind Pulp which is extremely difficult to find, even in US Asian or Indian Markets. However; several different brands of Prepared Tamarind Sauces are readily available in those same Markets. Choose one (or a Brand) that you like & trust & STICK WITH IT. The "flavors" can vary from sweet to tangy to spicy - Either ask a clerk in the store which one they prefer or sit in your car, open the bottle & taste it - Good <u>IS</u> good. Bad <u>IS</u> throw it in the trash & buy another bottle to taste.
TOOLS	1) Small Saucepan
NOTE	You may optionally use Tamarind Paste, made according to the package directions in place of the Asian Market purchased Tamarind Sauce.
1	In a small saucepan over medium heat, mix all of the listed ingredients together and bring them to a boil, lower the heat to a simmer and stir while cooking until the mixture is thick and syrupy. DO NOT let it burn.