

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
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.