

Mee Krob

<http://userealbutter.com/2011/07/18/mee-krob-recipe/>

from Thai Cooking Made Easy by Sukhum Kittivech

1 1/2 oz. (40 g) rice vermicelli
oil for deep-frying
1 beaten egg (I omitted)
1/3 lb. (150 g) raw shrimp, shelled (but leave tail on), deveined, and butterflied
1 tbsp fish sauce
3 tsbps vinegar
2 tsbps tamarind juice
5 tsbps sugar
1 tsp paprika
2 tsbps preserved garlic, minced
1/4 lb. (115 g) bean sprouts

Break the rice vermicelli apart by hand so that they are separated and not some tangle of a mess. Heat the oil for deep frying (about 2 cups in a medium saucepan). It's ready when you drop a rice stick in and it floats to the top. Place a handful of rice vermicelli in the hot oil (not all at once!) and remove them as they float to the top and set aside on paper towels. If the noodles are burning then reduce the heat. Fry all of the noodles this way until you are done. Reduce heat to medium. If using egg, slowly pour the egg into the oil and fry until the shreds become golden. Remove from oil and place on paper towels. In a frying pan or wok, heat a tablespoon of the oil and stir-fry the shrimp until they begin to turn white. Add the fish sauce, vinegar, tamarind juice, sugar, paprika, preserved garlic, rice vermicelli, egg, and bean sprouts. Stir until everything is evenly coated with the sauce. Serve.