

## Mee Krob

*Sweet Sticky Noodles*

From the Manassas Gourmet Club - 6 to 8 servings

Quantity	Ingredients	Preparation Notes
1/2 C	Sugar	• Combine sugar, water, ketchup, tomato paste, lemon juice, and 1 Tbsp fish sauce in a measuring cup and set aside.
1/4 C	Water	• Half fill a small saucepan with water and bring to a boil.
1 1/2 Tbsp	Ketchup	• Add carrot and boil for 1 minute
1 Tbsp	Tomato Paste	• Combine egg and flour in small bowl and set aside
1 Tbsp	Lemon Juice	• Heat oil in a wok to 375 degrees or until a 1" bread cube turns golden brown in 50 seconds.
1 Tbsp	Fish Sauce	• Take a small handful of rice sticks, break up and drop in oil
2 Tbsp	Shredded Carrot	• Press with spatula to submerge completely. Almost instantly, the rice sticks will puff up.
1/2	Egg beaten	• Remove and drain on paper towels. Repeat until all noodles are fried.
1/4 tsp	Flour	• Remove any noodle scraps from the oil.
1 1/2 C	Vegetable Oil	• Whisk egg mixture, then pour into oil. Egg will puff up.
4 oz	Thin Rice Stick Noodles	• Fry until lightly browned.
6 sm	Shallots, finely chopped	• Remove and drain on paper towels. Set aside for garnish.
3 Lrg	Cloves Garlic, finely chopped	• Drain oil from wok, reserving the oil.
1 tsp	Fish Sauce	• Clean wok
Dash	Black Pepper	• Reheat 1 1/2 Tbsp oil in wok over medium heat
1/4 lb	Bean Sprouts	• Add shallots and garlic. Cook until limp and lightly browned 1 1/2 to 2 min.
1/2 C	Lightly packed Cilantro Sprigs	• Add shrimp, cook 2 - 3 minutes or until pink
		• Stir in 1 tsp fish sauce and pepper
		• Remove shrimp mixture from wok to a plate
		• Add sugar mixture to wok, boil until reduced to a thick, syrupy glaze about 5 min.
		• Mixture must be almost dry or it will wilt the noodles.
		• Stir shrimp into the glaze.
		• Turn off heat
		• Add rice sticks to the wok, stir until coated in glaze, breaking noodles slightly while stirring
		• Arrange on a large platter, press into a mound
		• Arrange bean sprouts around edge
		• Sprinkle noodles with carrots, then cilantro sprigs
		• Arrange fried egg in center of the noodles, tear into pieces, arrange with bean sprouts.
		• Serve at once.