

Product Application Sheet



PAD THAI (Thailand)

Fleischmann's Rice Vinegar is the result of the alcoholic and subsequent acetous fermentation of saccharified rice. This clear, light golden color vinegar has unique characteristics of fine flavor and aroma. Fleischmann's Rice Vinegar is well suited for Asian dishes, salads and sauces mix.

Ingredients

Percentage

Dried Rice Stick Noodle (thin, flat about 1/8" wide)	34.0%
Eggs (white & yellow mix)	5.0%
Bean Sprouts	5.0%
Roasted Peanuts (chopped)	5.0%
Scallion (finely sliced)	5.0%
Tofu (firm; cut into large dice)	0.8%
Vegetables Oil	0.7%
Garlic (finely chopped)	0.5%
Pepper	to taste
Salt	to taste
Fresh Lime	to garnish
Sauce:	
Sugar	12.0%
Fleischmann's Rice Vinegar-50grain	11.5%
Tamarind Juice	11.5%
Thin Soy Sauce	8.0%
Paprika	1.0%
Total	100.0%

Procedure:

1. Soak the rice stick noodle in cool water for at least 1 hour (overnight preferably).
2. Deep-fried the tofu.
3. Stir fry garlic with vegetable oil until golden brown.
4. Add the eggs until almost cook.
5. Add the rice stick noodle and fried tofu. Cook until the noodle is soft enough.
6. Add the sauce (approximately 1-2 cups) then add salt and pepper to taste.
7. Garnish the Pad Thai with bean sprouts, scallion, chopped peanuts and lime.

Note: Due to the numerous factors affecting end use results, all of our products are sold with the understanding that consumers conduct their own tests to determine suitability of our products for their applications. Statements contained herein should not be construed as express or implied representations/warranties.