

FOOD & WINE

MAY 2008

Thai Seafood Noodle Salad

ACTIVE: 45 MIN; TOTAL: 1 HR

6 SERVINGS

The classic flavors of Thai cuisine—sweet, salty, spicy, sour—can all be found in the dressing on this salad, a delicious tangle of chewy rice noodles, shrimp, squid and peanuts. Because Thai recipes combine so many flavors, they tend to pair best with adaptable wines like Spanish Albariño, known for its perky acidity, medium body and depth of citrusy flavor. Two **bottlings to look for are the minerally 2006 Bodegas Fillaboa and the citrusy 2006 Vionta.**

- 6 ounces rice vermicelli
- 2 red Thai chiles, thinly sliced
- 2 garlic cloves, thinly sliced
- ¼ cup sugar
- ½ cup fresh lime juice
- ⅓ cup Asian fish sauce
- 2 tablespoons boiling water
- ½ pound medium shrimp, shelled and deveined
- ½ pound bay scallops
- ½ pound small squid, bodies cut in ½-inch rings and tentacles halved
- 3 plum tomatoes, seeded and diced
- 1 cup bean sprouts
- 1 cup mint leaves
- ½ small red onion, thinly sliced
- ½ cup salted roasted peanuts
- 6 lettuce leaves, for serving
- Cilantro leaves, for garnish

1. In a medium bowl, cover the vermicelli in cold water and soak for 30 minutes.
2. Meanwhile, in a mortar, pound the Thai chiles and garlic cloves to a paste with 1 tablespoon of the sugar, lime juice, fish sauce, boiling water and the remaining 3 tablespoons of sugar. Pound until the sugar is dissolved. The dressing stand for 30 minutes.



"...look for the citrusy 2006 Vionta."