



Bebe's Pad Lao or "Khua Mee" Recipe

INGREDIENTS

For the Omelet:

- 4 large eggs
- 1 tablespoon fish sauce
- 3 tablespoons canola oil

For the Noodles:

- 1½ pounds dried medium-wide noodles
- ½ cup canola oil
- ½ cup granulated sugar

- ¼ cup sliced shallots
- 2 tablespoons finely minced garlic
- ¼ cup water
- 2 tablespoons oyster sauce
- 2 tablespoons soy sauce
- ¼ cup fish sauce
- 1 tablespoon sweet soy sauce
- ½ teaspoon freshly ground black pepper
- 1 teaspoon MSG (optional)

- 2 cups mung bean sprouts
- 1½ cups scallions, in 1-inch pieces

For Garnish

- Sliced omelet
- 2 tablespoons fried shallots
- ½ cup chopped cilantro, stems included
- 1 cup mung bean sprouts
- Sriracha

DIRECTIONS

1. Make the omelet: Crack the eggs into a small mixing bowl and add the fish sauce. Beat with a fork, as if making scrambled eggs. Add the oil to an 8-inch sauté pan over medium heat. When it's warm, pour in the egg mixture and tilt the pan to ensure the egg covers the bottom. Continue to cook over gentle heat for about 3 minutes.
2. Once the top is firm, flip and cook over low heat for another minute. Slide the omelet out of the pan and onto a plate to cool. Slice into ¼-inch slivers and reserve for garnishing.
3. Make the noodles: Start by soaking the noodles in cold water according to the package directions—when done, they

should be opaque white and firm yet flexible. Transfer to a colander and drain well.

4. Meanwhile, add the oil and sugar to a saucepan with a wide diameter and mix well; set over medium-high heat. As the oil gets hot, the sugar will caramelize. Cook until the caramel turns a deep amber. Once it has reached the desired color, turn off the heat, carefully add the shallots and garlic, and give it a stir with a spoon to sweat the aromatics.

5. Sweat the aromatics for 1 minute, deglaze with the water and stir well. Add the seasonings (oyster sauce, seasoning sauce, fish sauce, sweet soy sauce, black pepper and MSG, if using) and mix well.



Bebe's Watermelon Salad Recipe

INGREDIENTS

- 3 cups watermelon (cubed)
- 1 1/2 cups sliced cucumber (I prefer English cucumbers)
- 2 tablespoons mint thinly sliced
- 1/3 cup feta cheese (crumbled)
- 3 tablespoons olive oil
- 1 tablespoon lemon juice
- salt and pepper to taste (I prefer pink Himalayan salt and fresh coarsely ground pepper)

DIRECTIONS

1. Place the watermelon, cucumber and mint in a large bowl
2. In a small bowl, whisk together the olive oil, lemon juice and salt and pepper
3. Drizzle the dressing over the melon mixture and toss to coat
4. Sprinkle with feta
5. Serve immediately or place in refrigerator right before serving
6. ENJOY!



Rachael's Rainbow Sherbert Punch Recipe

Prep time: 5 mins

Total time: 5 mins

Serves: 20

My family loves a cool summer drink that I make called Sherbert Punch. It consists of equal parts Sprite and Hawaiian Punch topped with Rainbow Sherbert...yummy!

INGREDIENTS

- 64 oz fruit punch, chilled (I use Hawaiian Punch)
- ½ gallon rainbow sherbet, softened (can also use strawberry, raspberry -or any combination)
- 1 (2 liter) bottle lemon-lime soda, chilled (I use Sprite)

DIRECTIONS

In a punch bowl, pour in the fruit punch. Using an ice cream scoop, place small scoops of rainbow sherbet on the surface of the punch. Slowly pour the soda into the punch bowl and stir gently with a wooden spoon.

A foam cap will rise on the top of the punch. Serve punch with some foamy sherbet in each glass. As sherbet melts, the punch will become thicker, richer, and more delicious.