

TOMMY'S THAI CURRY

"This is so good, you will be competing with your spouse to see who gets the most leftovers.....Tom"

Ingredients purchased from an Asian market Ask for help, it makes it more fun. You will need:

2 cans of coconut milk (13.5oz ea.)
Small bag frozen Kaffir Lime Leaves
Golden Mountain Soy Sauce (we prefer it, but use what you like)
A good fish sauce (Three Crabs Brand e.g.)
Little Tub of May Ploy Brand Red or Green Curry Paste (both good, we like the red a little better)
1-2 lbs of fresh bamboo shoots, or 1 big can of sliced shoots
Big Bunch of Thai Basil Leaves
Fresh ginger root(Find one that looks like an ex-president)
Small bag of Thai Jasmine Rice (Red Ribbon Seal)
1-2 Green Bell Peppers, depending on size, chopped large

Other ingredients:

1-2lbs of pork, chicken, beef, pheasant(Ed), etc.
A few garlic cloves
Sugar

Prep work:

Slice fresh bamboo shoots in bite sized strips, or drain and rinse canned bamboo shoots
Pluck Basil Leaves from stems. Rinse leaves, discard stems. Set aside.
Cut off a piece of Ginger, Peel & crush (works well in garlic press) , 1 ½ tsp. total
Slice meat fairly thin, put in bowl with a crushed garlic clove, ½ tsp. of crushed ginger, & ½ tsp. soy sauce. Mix.
Rinse 4-6 single Kaffir lime leaves, no more, & set aside. Put the rest in the freezer.
In a measuring cup, put 1 ½ cups of jasmine rice, pick out any funny looking ones, rinse well.

The Curry:

In a large non-stick frying pan, electric skillet or other suitable vessel, dump contents of 1 can of coconut milk. Put heat on about medium. The milk will be fairly chunky, but will smooth out.

add: 5 tsp. Red or Green Curry Paste(can use more or less to taste)

Kaffir lime leaves
1 Tbs. Sugar
A few garlic cloves
1 tsp. crushed ginger
2-3 Tbs. of fish sauce
Big Bunch of Basil Leaves

By this time you will be asking yourself, what the heck am I doing as you look at the crazy mess in the pan, but stick with it will cook down nicely. When mixture comes to a soft boil, add meat & marinade juices to pan. When the meat is cooked, about 10-15 minutes, add sliced bamboo shoots. **Start Rice(see below)**. Cook curry uncovered on low for about ½ hour. It is hard to overcook this dish as long as you keep the heat down. Put bell peppers in towards end, so as to not overcook. When you are about 5 minutes away from serving, add the cream from the top of the second can of milk (about ¼ can). You can also use the second can of coconut milk, a little at a time, if you need a more liquid.

The Rice: (I use a rice cooker now)

In a stoneware casserole dish or bean pot with lid, put the 1 ½ cups of rinsed Thai Jasmine rice and 3 cups of cold water, mix well. Put lid on, Microwave on high 7-8 minutes, or until it boils. Stir. Put on ½ high power for an additional 13-15 minutes. Don't stir again, or remove lid for that matter, as it needs to steam. It stays nice and toasty in the pot while the curry is cooking.

Serve next to each other with chopsticks, and a nice bottle of wine. Lynn's Thai shrimp noodles are an excellent side dish. Serves about 4.