



Thai Recipes

Wonton Soup

1 tablespoon vegetable oil
1 tablespoon plus 1 teaspoon minced garlic
2 tablespoons finely chopped fresh ginger
1/4 cup thinly sliced scallions, plus 3 tablespoons finely chopped
10 cups canned low sodium chicken broth
1/2 pound ground pork
1 egg yolk
2 teaspoons soy sauce
1 1/2 teaspoons rice wine vinegar
1/2 teaspoon sesame oil
1/4 teaspoon crushed red pepper
About 30 wonton wrappers, thawed if frozen

In a large saucepan or soup pot heat the oil over medium high heat until hot. Add 1 tablespoon of the garlic and 1 tablespoon of the ginger and cook, stirring, until fragrant, 1 to 2 minutes. Add the 1/4 cup of sliced scallions and the chicken broth and bring to a boil. Reduce heat to medium low so that the broth just simmers. Allow broth to simmer for at least 20 to 30 minutes while the wontons are being assembled.

In a small mixing bowl combine the remaining teaspoon of minced garlic, remaining tablespoon of chopped ginger, 3 tablespoons of finely chopped scallions, the pork, egg yolk, soy sauce, rice wine vinegar, sesame oil and crushed red pepper. Mix until thoroughly combined.

Fill a small bowl partially with cool water and set aside. Using a teaspoon measure, place a heaping teaspoonful of the meat filling in the center of each wonton. Using your fingers lightly wet the edges of the wonton. Bring 2 opposite corners of the wonton together to form a triangle and enclose the filling, pressing edges firmly around the mound of filling to eliminate any air pockets and seal. Moisten opposite corners of the long side. Curl moistened corners toward each other, overlapping one on top of the other, and press the edges together to seal.



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Simple Asian Salad

3 tablespoons extra-virgin olive oil, 3 turns of the pan
1 large shallot, chopped
2 tablespoons rice wine vinegar, a couple of splashes
1 tablespoon soy sauce, eyeball it
1/4 cup Chinese duck or plum sauce, eyeball it
A few dashes hot sauce
1 1/2 pounds triple washed spinach, coarsely chopped
Salt and pepper
1 tablespoon toasted sesame seeds
Crispy noodles



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Thai Green Curry

2 tablespoons vegetable oil
1 medium onion, cut in 8 wedges
1 green bell pepper, cut in 8 wedges
1 tablespoon coarsely chopped fresh ginger
3 tablespoons Thai green curry paste, recipe follows
2 Kaffir lime leaves*
3 cups unsweetened coconut milk, 2 (13.5 ounce) cans
3/4 cup chicken broth
1 1/2 pounds skinless, boneless chicken breasts, cut in 1-inch strips
Sea salt
1 lime, juiced
Fresh Thai basil leaves
Fresh cilantro leaves
Lime wedges, for garnish

Place a large, deep skillet over medium heat and coat with the oil. Sauté the onion and green peppers for 3 minutes to soften. Ginger, curry paste and lime leaves to the skillet and stir for 2 minutes. Pour in the coconut milk and chicken broth. Lay the chicken pieces in the mixture to poach; add a pinch of salt. Stir together and simmer over low heat for 10 to 15 minutes. Squeeze in the lime juice and shower with basil and cilantro; serve in dinner bowls with lime wedges.

** The green lime fruits are distinguished by their bumpy exterior and their small size (approx. 4 cm wide), and the hourglass-shaped leaves (actually, the leaf and the leaf-shaped stem) are widely used in Cambodian, Thai, and Lao Cuisine.*



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Thai Green Curry Paste

- 2 tablespoons coriander seeds
- 1 tablespoon cumin seeds
- 1 tablespoon whole black peppercorns
- 8 fresh Thai green chilies
- 2 shallots, coarsely chopped
- 4 garlic cloves, smashed
- Small handful of fresh cilantro sprigs
- 2-inch piece galangal, peeled and coarsely chopped
- 2 lemon grass stalks, white part only, coarsely chopped
- 2 Kaffir* lime leaves, torn
- 2 teaspoons dried shrimp paste
- ½ cup water

Heat the coriander, cumin seeds, and peppercorns in a small dry skillet for 2 minutes until fragrant. Put the seeds in a clean coffee grinder or spice mill and buzz the spices to a powder.

Put the spice blend and remaining ingredients in a food processor, and pulse to combine. Pour in the water to help grind everything down into a paste.

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Coconut Rice Pudding

1 cup water
Pinch salt
1/2 tablespoon butter
1/2 cup Arborio rice
2 cups coconut milk
4 tablespoons sugar
1 teaspoon vanilla extract
Few dashes ground cinnamon

Bring water, salt, and butter to a boil in a medium saucepan. Add the rice, return to a boil, and then reduce the heat to the lowest setting. Shake the pan occasionally and cook until rice has absorbed the water but it still al dente, about 15 minutes.

Bring milk, sugar, vanilla, and a few dashes of cinnamon to a simmer in a separate saucepan. Add the cooked rice and cook at a simmer over medium-low heat until rice absorbs most of the coconut milk and mixture starts to get thick and silky, about 10 to 15 minutes.