



## Thai Recipes

### 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.

*\* 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.*