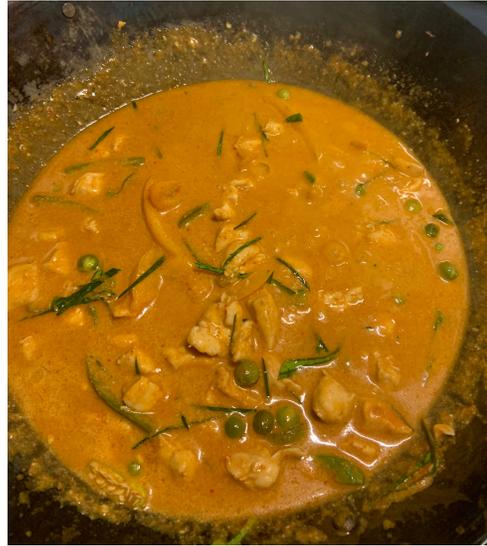


Panang Curry

1.5 lbs Pork Country Ribs (or chicken)
1 small can of Panang curry paste
19 oz unsweetened coconut milk
Serrano or jalapeno peppers (1-2)
1 Bell pepper
2 Tbsp fish sauce
2 Tbsp crushed peanuts
3-4 springs cilantro
1-2 Tbsp Palm sugar or brown sugar
5 Kaffir Lime leaves (or ½ tsp lime zest)
½ cup Thai Pea Eggplant (or green beans or peas)
Basil for garnish
Serve with rice
Makes 4 servings



Remove pea eggplant from the stem (or cut the green beans into 2 in. pieces). Cut peppers into long strips. Fold lime leaves in half and cut the central vein off. Then stack the leaves and slice them into very thin strips. Cut the pork against the grain into thin strips (like stir fry). Place peanuts and cilantro into food processor and make into a paste.

You will need two pots to cook, small one for sauce and large wok for meat. (Small pot and wok can be cooked simultaneously but the steps are separated for ease.)

Small pot:

Add the thick part from the coconut milk (the top thick creamy part) into the pan. Let it come to a boil. Turn heat to medium. Add curry paste (1/4 can for little spice, ½ for medium spice, full can for spicity). Add ground peanut mixture. Let simmer for 5 min.

Large pot:

Add the liquid oil part of the coconut milk (the bottom watery liquid). Add the meat and fish sauce. And bring to a boil. Turn heat to medium and cook 10 minutes. Add the small pot sauce to this wok. Add the peppers, jalapeno, and peas. Cook and simmer to reduce the sauce. Add palm sugar and stir. Taste for sweetness and saltiness (add more palm sugar or fish sauce depending on the taste you want). Let simmer for a couple minutes. Serve over rice.