

Thai Kitchen coconut milk and Thai Kitchen curry paste is on everybody's supermarket shelves. If you lose this recipe, not to worry. Something like it is on every can of Thai Kitchen coconut milk. Experiment. Enjoy.

Chicken curry

Mix and heat together in saucepan 14oz can Thai Kitchen coconut milk
1-2T Thai Kitchen green curry paste
2T Thai Kitchen fish sauce (nuoc mam nhi from your Viet grocer)
2T brown sugar
1/2 c chicken boullion
Add 2 cut up uncooked boned chicken thighs, simmer 10 mins till
chicken done. Taste. Adjust.
Add 1c frozen green peas (optional vegetables, your choice), reheat
thoroughly.
Serve on flat plate or broad soup plate with white rice on the side.
Eat with tablespoon. Serve with Thai beer.

Vegetable curry

Mix and heat together in saucepan 14oz can Thai Kitchen coconut milk
1-2T Thai Kitchen green curry paste
2T Thai Kitchen fish sauce (nuoc mam nhi from your Viet grocer)
2T brown sugar, 1/2 c chicken boullion
Simmer 10 mins. Taste. Adjust.
Add 1-1/2c boiled/steamed cauliflower florets (or any vegetable)
1-1/2c boiled potato, cubed, heat thoroughly.
Serve on flat plate or broad soup plate with white rice on the side.
Eat with tablespoon. Serve with Thai beer.

Shrimp curry

Mix and heat together in saucepan 14oz can Thai Kitchen coconut milk
1-2T Thai Kitchen red curry paste
2T Thai Kitchen fish sauce (nuoc mam nhi from your Viet grocer)
2T brown sugar, 1/2 c chicken boullion
Simmer 5 mins. Taste. Adjust.
Add 1/2 lb. raw deveined shrimp, simmer 5 mins till shrimp done.
Add 1c frozen green peas (optional vegetables, your choice), reheat
thoroughly.
Serve on flat plate or broad soup plate with white rice on the side.
Eat with tablespoon. Serve with Thai beer.

Lamb Curry

Prepare saute pan with scant peanut oil at medium-high heat.
Saute 1 lb. lamb shoulder steak 3 min. each side, till cooked through.
Remove from pan, slice into bite size portions. Reserve.
Add 2T olive oil to pan at medium heat.
Add 1-3T Thai red curry paste.
Stir. Heat through 2 mins.
Add 2-1/2 c. canned coconut milk, 1c chicken boullion.
Add 3T Nouc Mam (fish sauce), 2T brown sugar.
Stir. Check and adjust seasoning.
Return lamb to pan, raise heat to medium and cook uncovered 10 mins.
Check sauce for thickness (Should be consistency of heavy cream.)
Optional. Add 1/2c bamboo shoots. Add 1/2c salted peanuts. Add 1c diced fresh
tomatoes.
Serve over rice. Eat with large tablespoon thai-style.
Serve with Sierra Nevada or other hoppy beer.