

Thai Coco Cocktail (We will make)

Ingredients

2 1/2 ounces coconut vodka

1 1/2 ounces Fresh Lemongrass Syrup, recipe follows

1 ounce freshly squeezed lime juice (about 1 juicy lime)

Very thin slice lime or spear of a fresh lemongrass frond, for garnish

Directions

Fill a cocktail shaker or small pitcher with ice. Add the rum, lemongrass syrup, and lime juice. Cover and shake vigorously, or stir, until combined and chilled, about 30 seconds. (In general, by the time the shaker mists up the drink is ready.) Strain into a chilled cocktail glass. Garnish with lime on the rim or the lemongrass spear in the drink. Serve.

Fresh Lemongrass Syrup:

2 stalks fresh lemongrass, coarsely chopped

2 cups water

1 cup sugar

Place the lemongrass, water, and sugar into a saucepan and bring to a boil. Reduce heat, and simmer, partially covered, for 15 minutes. Strain the mixture and cool. Cover and refrigerate for up to a week.

Yield: 2 cups

Thai Shrimp Toast (appetizer #1)

Should double this recipe

This is best made with dry breads or you can let bread sit overnight before using. A nice rustic bread works well. To make smaller pieces for a party, use cocktail bread. The Thai sweet chili sauce can be found in Asian markets, but if it is too difficult to find you can use sweet and sour sauce as a substitute. MJB Note – The Thai Chili sauce is pretty common in big box groceries around town these days.

Ingredients

10 pieces bread
¾ cup shrimp, peeled and de-vein
¼ cup ground pork
1 egg, beaten
2 teaspoons thin soy sauce
1 tablespoon cilantro, chopped
2 cloves garlic, minced
⅛ teaspoon white pepper
¼ teaspoon salt
2 tablespoons sesame seeds
Vegetable oil
Thai sweet chili sauce

Directions

Chop up shrimp and mix with pork.
In another bowl mix cilantro, garlic, salt, and pepper, then add into shrimp and pork mixture.
Add in egg and soy sauce.
Divide the mixture into 10 parts.
Spread mixture onto the bread and sprinkle with sesame seeds.
Heat oil in a wok or pan until hot.
Place bread in hot oil face down; cook until golden.
Remove and place it on paper towel to remove excess oil.

Serve with Thai sweet chili sauce.

Miang Kum (appetizer #2)

MAKES a platter of 10-12 wraps (serves 3-6 people as an appetizer)

Should probably double

- 1 (packed) cup cooked baby shrimp (or cook some 35-count shrimp and chop slightly)
- 1 head romaine lettuce, OR 1 package prepared romaine lettuce leaves
- 1/3 cup dry shredded unsweetened coconut (baking type)
- 1/3 cup dry roasted peanuts, ground or finely chopped
- 2 green onions, sliced up very finely
- 2 cloves garlic, minced or pressed
- 2 tsp. grated galangal OR ginger
- 1 fresh red chili, minced, OR 1/4 to 1/2 tsp. dried crushed chili
- 1/2 tsp. regular chili powder (Mexican type is fine)
- 1/4 tsp. sugar
- 1 Tbsp. fish sauce (available in the Asian section of your supermarket, or at Asian stores)
- 3 Tbsp. good-quality coconut milk (I like Trader Joe's brand - mjb)
- 1/2 to 1 fresh lime, sliced into wedges
- 1/3 cup fresh coriander (cilantro)

Place coconut in a dry wok or frying pan set over medium-high heat. 'Dry-fry' it by stirring continually until it turns light golden-brown and is fragrant. Immediately transfer your toasted coconut to a bowl and set aside to cool.

Whether you're using fresh or frozen baby shrimp, make sure they are well drained (gently squeeze out any excess water with your hands). If using larger shrimp, chop them up small. Place shrimp in a mixing bowl.

Add most of the ground or finely chopped peanuts to the mixing bowl, reserving 1 Tbsp. for garnish.

Now add the spring onions, garlic, galangal or ginger, chili, chili powder, sugar, and fish sauce. Stir or toss everything together well in the bowl.

Add the coconut milk and gently stir again.

Finally, add the toasted coconut, reserving 1 Tbsp. for garnish. Stir again.

Taste-test this mixture - you should taste a combination of spicy and salty, plus a hint of sweetness (there will also be a slight sour note later when the lime juice is added). If you'd like it saltier, add a little more fish sauce. If too sour for your taste, add a little more sugar. If you're prefer more coconut flavor, add 1 more Tbsp. coconut milk (don't add too much though, or it will soak through the lettuce leaves - you want a sandwich-spread like consistency).

To assemble the appetizer, chop off the tops of 10-12 romaine lettuce leaves (3 to 4 inch pieces) and set on a platter. Scoop 1 heaping Tbsp. of the shrimp mixture onto each leaf. Now top each one with a sprinkling of the reserved ground peanuts and toasted coconut.

Add a final sprinkling of fresh coriander, and serve with the lime wedges (set these in a small pile in the middle of the platter). When ready to eat, squeeze some lime over the shrimp mixture, then wrap up and enjoy a bite-size explosion of Thai flavors!

Thai Coconut Pumpkin Soup

This is a spicy Thai variety of our favorite pumpkin soup. You can make it mild or spicy by using different types of chilies. A quick and easy supper that's perfect for autumn!

Ingredients

Serves: **4 so should be doubled**

1 tablespoon vegetable oil

25g butter

1 clove garlic, chopped

4 shallots, chopped

2 small fresh red chilies, chopped

1 tablespoon chopped lemongrass

2 Cups chicken stock

1 ½ cup coconut milk (I think Trader Joes brand is some of the best I've had)

About 1 lb. peeled and diced pumpkin or squash

1 bunch fresh basil leaves

Preparation method

Prep: **10 mins** | Cook: **15 mins**

In a medium saucepan, heat oil and butter over low heat. Cook garlic, shallots, chilies and lemon grass until fragrant (be careful not to burn the garlic). Stir in chicken stock, coconut milk and pumpkin; bring to the boil. Cook until pumpkin softens.

Use a stick blender to blend the soup to a smooth or slightly chunky consistency, whatever you prefer. Serve garnished with basil leaves.

Exotic Fruit Salad

Should probably double this recipe

INGREDIENTS

2 fresh ripe mangos (see link for buying/cutting tips)

<http://thaifood.about.com/od/thairecipesstepbystep/ss/howtocutamango.htm>

2 cups pineapple chunks, fresh or canned

1 banana, sliced

1-2 cups fresh papaya, sliced into cubes

2 kiwi fruit, sliced into cubes

1 dragon fruit (see link for buying/prep. tips), OR substitute 1 pear, sliced into cubes

2 cups fresh red seedless grapes, sliced in half

Optional: handful fresh raspberries, strawberries, OR dried cranberries (for contrasting color)

1/4 cup coconut milk

2 Tbsp. freshly-squeezed lime juice

3-4 Tbsp. white sugar, depending on the sweetness/ripeness of your fruit

PREPARATION

Slice up all the fruit - except the contrasting red fruit (raspberries, strawberries, or dried cranberries) - and place in a mixing bowl.

Drizzle over the lime juice and gently stir to combine. Then sprinkle over the sugar, stirring to combine.

Set in the refrigerator for at least 30 minutes, or until you plan on serving your salad.

Before serving, pour over the coconut milk and stir once again. Taste-test the salad for sweetness, adding more sugar if desired. If too sweet for your taste, squeeze over some more lime juice.

Portion up into bowls and top with some of the red contrasting fruit - raspberries, strawberries or dried cranberries (the latter are very nice for Christmas).

Party Tips:

This salad is beautiful for a party served in martini glasses (as shown). It's also easy and delicious made ahead of time, as the fruit needs time to absorb the sugar and lime juice, making it taste even better (you can make it up to 8 hours in advance, then place covered in the refrigerator). Just hold off adding the coconut milk until guests arrive, then pour it over and give another gentle stir and taste-test. Also delicious topped with a dollop of whipped cream or vanilla ice cream, or a drizzle of Grand Marnier, coconut rum, or other liqueur of your choice. Cheers!

Massaman Curry (*We Make*)

Ingredients

1/2 lb. beef shoulder (chuck roast) or stew beef, sliced
3 tablespoon whole raw peanuts
4 cup water
1 medium-sized potato, cut into 1 inch cubes
1 tablespoon cooking oil (soybean, peanut or corn oil)
3-4 tablespoon Massaman curry paste, homemade or ready-made (we recommend excellent Nittaya brand)
1 1/2-2 cups coconut milk Chaokoh brand coconut milk
6 whole Thai cardamom seeds, cracked and dry roasted*
1 inch piece of cinnamon stick, dry roasted*
2 tablespoon Thai fish sauce
1 tablespoon palm sugar
2 tablespoon tamarind water
1/4 large white onion, cut into pieces (or 12 peeled whole white pearl onions)
Preparation

Open the coconut milk and scoop the thick coconut cream from the top and set aside (see more details about coconut cream).

Bring the 4 cup of water, beef and peanuts to boil, skimming the scum from the surface for about 5 minutes. Lower heat to medium and continue to cook at a low boil uncovered, for approximately one hour. Remove from the heat and set aside.

Separately, bring the potatoes to boil in enough water to cover for approximately 20 minutes until just slightly under-cooked (al dente). Drain and discard the potato water (or reserve to make your own sourdough mix!). Set the potatoes aside. While the beef is cooking you may make the homemade Massaman Curry Paste.

Heat oil in a large wok (or other large heavy bottom pan) over medium heat, add the curry paste and cook briefly until fragrant. Add the reserved coconut cream and fry until it begins to separate, stirring constantly. Add the boiled beef and peanuts in its broth and remainder of coconut milk, fish sauce, palm sugar, tamarind, cinnamon stick, potatoes and onion. Bring to a boil. Reduce heat to low and cook 10 minutes.

Adjust seasoning with fish sauce, palm sugar and tamarind water to taste. Massaman curry should be slightly sweet with a very subtle sour note from the tamarind. Serve with pickled ginger or cucumber relish as condiments.

Massaman Curry Paste

Ingredients

- 1 Tbsp coriander seeds, roasted
- 1 tsp cumin seeds, roasted
- 1/2 tsp grated nutmeg
- 1/2 tsp ground cinnamon
- 1/2 tsp ground cloves
- 4 oz shallot, finely chopped
- 1 oz garlic, finely chopped
- 1 stalk lemongrass, (bottom part only), finely sliced
- 1 Tbsp sliced galangal
- 1 Tbsp chopped coriander root
- 1 tsp grated kaffir lime rind (fresh or dried, soaked)
- 1 tsp ground white pepper
- 10-15 large dried red chilies, roasted, seeded & chopped
- 1 Tbsp coarse sea salt
- 1-2 Tbsp Thai shrimp paste (good quality)

Preparation

If using whole dried spices, pulverize in a small electric blender container or a granite mortar and pestle. Then pound together all of the ingredients in a mortar and pestle except the shrimp paste until finely pulverized with no visible chili pieces. Last mash in the shrimp paste with the pestle. Set aside until time to add to your Massaman Curry recipe. Freeze any leftovers in a zip-lock bag in table-size portions.

Pad Thai (We Make)

INGREDIENTS

8 oz. Thai rice noodles (or enough for 2 people), linguini-width, available at Asian/Chinese stores

1 to 1 1/2 cups chopped chicken breast or thigh

Marinade for Chicken: 1 tsp. cornstarch dissolved in 3 Tbsp. soy sauce

4 cloves garlic, minced

optional: 1-2 fresh red chilies, minced

3 cups fresh bean sprouts

3 green onions, sliced

1/2 cup fresh coriander/cilantro

1/3 cup crushed or roughly chopped peanuts (or other nuts, such as cashews)

1/4 cup chicken stock

vegetable oil for stir-frying, and wedges of lime

PAD THAI SAUCE:

3/4 Tbsp. tamarind paste dissolved in 1/4 cup warm water (look for tamarind at Asian/Chinese or Indian food stores)

2 Tbsp. fish sauce, + more to taste

1-3 tsp. chili sauce, or substitute 1/2 tsp. or more dried crushed chili or cayenne, to taste

3 Tbsp. brown sugar

1/8 tsp. ground white pepper

Prep Time: 15 minutes Cook Time: 12 minutes

Total Time: 27 minutes Yield:

SERVES 2

PREPARATION

Bring a large pot of pot to a boil and dunk in your rice noodles. Turn down the heat to low and keep an eye on them: you will be frying the noodles later, so you don't want to over-soften them now. Noodles are ready to be drained when they are soft enough to be eaten, but still firm and a little "crunchy". Drain and rinse with cold water to prevent sticking. Set aside.

Make pad Thai sauce by combining the sauce ingredients together in a cup. Stir well to dissolve tamarind and brown sugar, and set aside. Note: this may seem like a lot of sugar, but you need it to balance out the sourness of the tamarind - this balance is what makes Pad Thai taste so amazing!

Place chicken slices in a small bowl. Stir together the marinade and pour over chicken. Stir well and set aside.

Warm up a wok or large frying pan over medium-high heat. Add 1-2 Tbsp. oil plus garlic and minced chili, if using. Stir-fry until fragrant (30 seconds). Add marinated chicken. When wok/pan becomes dry, add a little chicken stock, 1-2 Tbsp. at a time, to keep the chicken frying nicely (5-7 minutes, until cooked is cooked).

Add the noodles, and pour the Pad Thai sauce over. Using two utensils, use a gentle "lift and turn" method to fry noodles (like tossing a salad). Stir-fry in this way 1-2 minutes. If you find your wok/frying pan too dry, push noodles aside and add a little more oil to the bottom of the pan.

Add the bean sprouts and continue frying 1 more minute, or until noodles are cooked. Noodles are done to perfection when they are no longer "hard" or crunchy, but chewy-sticky wonderful! Taste-test for seasoning, adding more fish sauce until desired flavor is reached (I usually add 1 more Tbsp. fish sauce). Toss well to incorporate.

Lift noodles onto a serving plate. Top with generous amounts of fresh coriander, spring onion, and crushed/chopped nuts. Add fresh lime wedges to squeeze over each portion, and if desired, serve with Nam Prik Pao Chili Sauce (homemade recipe) on the side. ENJOY

Coconut Lime Pie

(sounds pretty yummy, 2 pies may not be out of order for 11 people)

Gingersnap Crust:

2 cups crushed gingersnaps
2 tablespoons flour
4 tablespoons cold unsalted butter, cut into pieces

Coconut Lime Filling:

4 egg yolks
1 can (13.66 ounce) Coconut Milk
2/3 cup sweetened condensed milk
2 envelopes unflavored gelatin
1/2 cup water
2/3 cup fresh lime juice

Meringue Topping:

4 egg whites
1/4 cup sugar

Cooking Instructions:

FOR the Crust, preheat oven to 350° F. Place gingersnaps, flour and butter in food processor; cover. Process until well blended. Press crumb mixture firmly into 9-inch pie plate to form crust. Bake 7 minutes. Cool completely on wire rack.

FOR the Filling, beat egg yolks in medium saucepan with wire whisk until smooth. Add coconut milk and condensed milk; mix well. Bring to simmer on medium heat, stirring constantly. Reduce heat to low; simmer 10 minutes or until mixture thickens and coats the back of spoon, stirring constantly. Remove from heat.

MICROWAVE gelatin and water in small microwavable bowl on HIGH 1 minute. Stir until gelatin is completely dissolved. Stir in lime juice. Add gelatin mixture to saucepan; mix well. Cool completely. Pour filling into pie crust.

FOR the Topping beat egg whites in medium bowl with electric mixer on high speed until foamy. Gradually add sugar, beating until stiff peaks form. Spread meringue evenly over filling, sealing to edges of crust. Bake 10 minutes or until meringue topping is lightly browned.