



Patti's Thai Green Curry

This recipe is an old family recipe from Patti Ward, a local Thai cooking instructor and the author of www.thaicooks.com. Green curry is one of her favorites to teach and to eat!

The name Green Curry (Gang Kiew Wan) is derived from the color of the curry. It can be made with various kinds of meat and seafood, and is eaten with rice or rice round noodles (Ka Nom Jeen)

Ingredients: (4 servings)

12 large shrimp
fish sauce, 2 tbsp
creamy coconut milk, 1 can
Maesri brand green curry paste, 2 or 3 tbsp to taste
8 medium sized Thai eggplants, quartered
palm sugar, 1 tbsp
vegetable oil, 1 tbsp
Thai basil leaves, 1 bunch
5 kaffir lime leaves
dry rice sticks / kanom jeen (optional) 1/2 pack

Directions:

1. Heat oil in the pan then add green curry paste and kaffir lime leaves
2. When paste becomes fragrant, add coconut milk
3. When oil in coconut milk starts to separate, add Thai eggplants
4. When Thai eggplants are almost cooked (firmness and color changing)
5. Add shrimp
6. Season with fish sauce, palm sugar, stir and allow palm sugar to melt
7. remove from heat, garnish with basil leaves and serve with rice noodles or rice

Rice Noodles:

1. cook in boiling water for a few minutes, stirring often until soft
2. rinse in cold water

