

THAI ESSENTIALS RECIPES FROM OLD CITY KITCHEN

Pad Thai

Pad Thai Sauce

3 tbsp palm sugar (grated if in discs)
3 Tbsp (45 ml) water
3-4 Tbsp tamarind paste
2 Tbsp good fish sauce
1 tbsp Xianxiang Black Vinegar

Pad Thai Ingredients

4oz dry rice noodles, medium size
3 cloves garlic, chopped
¼ cup roughly chopped shallots
3 oz pressed, firm tofu, cut into small pieces
1 carrot, shredded or diced
Dried chili flakes, to taste (optional)
10 medium sized shrimp
1 chicken thigh, diced to ½"
2 eggs
2 cups bean sprouts, loosely packed
1-3 thai chilis, sliced (optional)
1 bunch chives, garlic chives, or scallions, sliced
¼ cup roasted peanuts, roughly chopped
1 lime, cut into wedges.

To start, in a deep container pour boiling water over rice noodles and steep for 10 minutes.

Remove from water, toss with neutral oil, and reserve in a bowl to the side.

In a bowl combine all sauce ingredients, reserve

In a small bowl, whisk eggs with a touch of water added. Heat wok on high and add canola oil to coat the pan. If wok begin to smoke, turn off heat for ten seconds, but continue to cook. Add whisked eggs and fry until golden on the edges. Flip and cook an additional minute. Remove to bowl or plate.

Add more canola oil to coat wok, heat on high. Add diced chicken and cook to color, approx one minute. Add shrimp and toss, cooking until shrimp begin to curl. Remove to bowl or plate.

Heat wok again with canola oil, add tofu and all vegetables and cook to color. When crisp, add proteins and egg back to wok, tossing and breaking up egg as cooking. Add sauce mixture and season to taste. Add noodles into wok, toss, taste and remove to plate up.

Garnish with peanuts and lime wedges.

THAI RED CURRY

Curry Sauce

- 1 14 oz can coconut milk (full fat!)
- 1 tbsp thai red curry paste
- 1 tbsp palm sugar (substitute brown)
- 1 tbsp fish sauce
- 2 tsp Black Vinegar

Curry Ingredients

- 12 oz chicken thigh, cubed in 1 inch pieces
- 1 Red onion, diced or minced
- 2 large garlic cloves , minced
- 2 tsp fresh ginger , finely grated
- ½ lemon grass stalk, chopped or braided
- 2 cup chicken stock
- 1 inch Galangal, peeled and sliced thinly
- 1 cup green beans , trimmed and cut into 2" pieces
- 6 kaffir lime leaves
- 12 Thai basil leaves plus stems
- Pinches of cinnamon, cardamom, and clove.
- Garnishes (optional) & serving:
 - Fresh red chilli slices (small chilli - spicy, large = less spicy)
 - Fresh coriander / cilantro leaves

To begin, combine Coconut milk, thai curry paste, fish sauce, and sugar in a bowl, season with salt and pepper to taste.

In a wide shallow pot or high sided pan, heat pan with canola oil until glossy .Sear chicken until golden brown and remove to separate bowl. Add more oil if needed along with onion, garlic, and ginger. Cook until fried, almost crisp. Add sauce mixture, chicken stock, green beans, galangal, potatoes, chicken, lime leaves, basil stems, and pinches of dry spices. Reduce heat to medium low and simmer until reduced by ⅓, approx 20 minutes. Season with salt and pepper to taste. Garnish with basil leaves and optional garnishes. Serve.

Thai Papaya Salad (Som Tum)

Salad Dressing

2 cloves garlic, minced and scraped
1-3 thai chilis, minced and scraped (seeds removed to low heat level)
1 tbsp fish sauce
2 tsp palm sugar
2 tsp Tamarind Paste
2 tsp Rice Vinegar
1 Lime, zest and Juice

Salad Ingredients

1 Large Papaya, sliced to bite sized pieces (orange papayas will soften very quickly, when mixed will break down into salad; Green papayas tend to stay firm longer especially when sliced)
½ green cabbage, sliced to bite sized pieces
1 red onion, sliced (optional)
1 cup Cherry tomatoes, halved
Cilantro leaves
Roasted chopped peanuts

Sticky Rice

1 cup glutinous Rice (Three Rings brand)

In a bowl, cover rice in room temperature water and soak at room temperature for 3-24 hours. When soaked, rinse rice in room temperature water, pouring off water until clear. Wrap rinsed rice in cheesecloth.

Place in Lao or steamer basket. For Lao, fill water almost to top and bring to boil. Place Lao in water (rice will be partially submerged), cover with lid and steam 20-25 minutes, flipping rice half way through.

For Steamer basket, add water to wok and bring to boil. Place covered basket in wok, wok should be about half submerged. Steam on high approx 20 minutes, adding water to wok as it boils off.

Note: Sticky rice can not be made in a rice cooker. For home, use jasmine rice for an easier meal that remains authentic

Chicken Satay

3 pieces boneless chicken thighs, cut into 1 inch pieces

Marinade

1 can Coconut Milk, full fat
5 cloves garlic, minced
½ bunch cilantro, torn
2 tbsp fish sauce
1 tbsp palm sugar
1 tbsp Black Vinegar
2 tsp turmeric
1 tsp Coriander
2 tsp tamarind paste (optional)

Marinate chicken 1-24 hours. Skewer and grill until done.

Peanut Sauce

1 Can Coconut milk, full fat
½ cup smooth peanut butter
2 tbsp Thai Red Curry Paste
2 cloves Garlic, minced
2 tsp Rice Vinegar
1 tbsp palm sugar
1 lime zest and juice

In a small pot, combine all and heat over medium, simmering approx five minutes. Season with salt to taste

Preferred Brands

Fish Sauce: 3 Crabs or Squid (stronger)

Palm Sugar: Eastland Thai (note: the paste is covered by wax that must be removed with a spoon, approx ½" thick. It is dense so use some pressure. Substitute Brown sugar at home)

Red Curry Paste: Mae Ploy

Tamarind Paste: Rani

Coconut Milk: Chaokoh