

From the kitchen of David and Jennifer Deaven

3. Garnish with limes and/or basil leaves, serve over steamed rice.
Servings: 6
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Meat/Thai Green Curry

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- A: 5c garlic
1" ginger (crystallized OK)
2 jalapeno peppers, seeds removed
1/4C red onion
2t coriander seed, ground
1C basil, fresh
1t cumin, ground
1 lime, juice of
2t brown sugar
3oz coconut milk (1/4 can)
- B: 2t canola oil
- C: 9oz coconut milk (3/4 can)
1# pork, or chicken, cubed 1cm
1. Process (A) until well minced.
 2. Add (B) to hot wok, then add processed mixture. Stir-fry to release flavors, then add (C), partially cover, and simmer for 15 minutes. Uncover and continue to simmer until liquid is reduced.



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