

1. Boil (A) gently until soft, about 10 minutes. Drain and
- G: 1t black sesame seed
- 1t rice vinegar
- 1t sugar
- 1t soy sauce
- 1/2C sweet chili sauce
- 1t candied ginger
- 1/2C red pepper, matchstick cut
- F: 1/2C green onions, chopped
- 1t Thai red curry paste
- 1/2oz lite coconut milk
- E: 1# pork, sliced into thin strips
- 1t canola oil
- D: 1C mushroom, sliced
- 1C carrot, matchstick cut
- C: 1C broccoli, cut into small florets
- B: 1t canola oil
- A: 1# rice noodles



Meat/Bangkok Curry

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- cool with cold water, then toss with (B).
 2. Blanch (C) in boiling water for 60 seconds, cool with cold water and reserve.
 3. Saute (D) until golden, add (E) and simmer 45 minutes until pork is tender.
 4. Add (C), then (F), then (A); toss to coat. Place on platter or bowls and top with (G). Serve.
- Servings: 4

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