

# GREEN CURRY PASTE

F EASY

Last Modified: 12/06/2016

PREP: 15 Min  
COOK: N/A

SEASONING-INDIAN

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
<b>SEASONING MIX</b>			
4	Whole	Green Cayenne Pepper Chili's (Seeded)	Chopped
0~6	Whole	Thai Green Chile's	To Taste
2	Medium	Red Shallots	Chopped
2	Stems	Lemongrass (Discard Tough Green Outer Layers)	
2	Tbsp	Galangal (Peeled)	Grated
OR SUBSTITUTE THE FOLLOWING TWO ITEMS			
2	Tbsp	Ginger (Peeled)	Grated
1	Medium	Lime Zested	Grated
5	Cloves	Garlic	Smashed
1	Tbsp	Dried Shrimp Paste (Pay Thong)	
2	Tsp	Lime Zest	Grated
1	Tsp	Ground Coriander	
1	Tsp	Ground Cumin	
1/4	Tsp	White Pepper	
1/4	Tsp	Turmeric	
2	Tbsp	Coriander Stems	Chopped
1/4	Cup	Coriander Leaves	Coarse Chop
?	Cold	Tap Water	As Needed

## PREPARATION

<b>FACTOID</b>	Used throughout North India and Asia in all types of dishes — NICE because of being homemade, YOU can control the spiciness without losing any of the wonderful flavor! The flavor comes from the Green Cayenne Pepper Chile's. The heat comes from the Thai Green Chile's. This is STILL A GREAT Curry even if ALL of the Thai Chile's are left out.
<b>TOOLS</b>	1) Food Processor OR Blender
<b>PREP</b>	<p>DISH</p> <ol style="list-style-type: none"> <li>1) Split the Cayenne Chile's, remove the seeds, chop and add them in the blender.</li> <li>2) Coarsely chop the Thai Chile's and add them in the blender.</li> <li>3) Peel the Lemon Grass and coarsely chop it and add it in the blender.</li> <li>4) Peel the Galangal, grate it and add it in the blender.</li> <li>5) Crumble the Dried Shrimp Paste before measuring and add it in the blender.</li> <li>6) Coarsely chop the Cilantro (Stems) and add them in the blender.</li> <li>7) Coarsely chop the Cilantro Leaves and add them in the blender.</li> <li>8) Coarsely chop the Shallots and add them in the blender.</li> </ol>
<b>NOTE</b>	Shrimp Paste in a block is SMELLY - the flavor is fantastic. Do NOT use the kind that comes in a jar, your Green Curry will turn an ugly, ugly brown.
<b>1</b>	Pulse the blender or food processor until the mixture becomes a smooth paste. Taste for spiciness and add in more Thai Chile's as desired.

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<b>HINTS</b>	BEST while fresh, But sealed tightly and frozen, this Seasoning will last for several months. A convenience option is to freeze the paste in ice cube trays.
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