

THAI GREEN CURRY PASTE

F EASY

Last Modified: 01/17/2016

PREP: 15 Min
COOK: N/A
REFRIGERATED

SEASONING-ASIAN

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1	Stalk	Lemon Grass (Peeled)	Fine Chop
2	Tbsp	Fresh Coriander (Stems Only)	Chopped
1/4	Cup	Fresh Coriander (Leaves Only)	Chopped
1/4	Cup	Yellow Onion	Chopped
4	Cloves	Garlic	Smashed
6	Whole	Green Cayenne Pepper Chilies (Seeded)	Chopped
0~10	Whole	Green Thai Chilies (Seeded)	To Taste
1 Inch	Piece	Fresh Ginger (Peeled)	Chopped
1	Tbsp	Dried Shrimp Paste (Pay Thong)	Crumbled
1/2	Tsp	Lemon Juice	
1/4	Tsp	Lime Zest	
1/4	Cup	Water (As Necessary)	
1	Tbsp	Ground Coriander	
2	Tbsp	Ground Cumin	
1/4	Tsp	Turmeric	
1/2	Tsp	Fine Ground Black Pepper	

PREPARATION	
FACTOID	Beautiful and flavorful - you will LOVE this. Thai Green Curry is nearly ALWAYS a paste, not only because fresh is better, but also because several ingredients are nearly impossible to find in dried form.
TOOLS	1) Food Processor OR Blender 2) Small Glass Jar & Lid
PREP	DISH 1) Smash the Garlic Cloves and set them aside. 2) Chop the Onion and add it on top of the Garlic. 3) Seed and chop the Cayenne Chilies and add them on top of the Garlic. 4) Peel & chop the Lemon Grass Stem and add it on top of the Garlic.. 5) Peel and chop the Ginger and add it on top of the Garlic. 6) Crumble the Shrimp Paste and add it on top of the Garlic. 7) Chop the Coriander Stems and add them on top of the Garlic. 8) Chop the Coriander Leaves and add them on top of the Garlic. 9) Chop the Thai Chilies and set them aside.
NOTE	The Cayenne Chilies are for flavor & color. The Thai Chilies are for heat - taste, taste, taste as you add them.
NOTE	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!

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1	Add the ingredients except for the Water and Thai Chilies into a food processor and pulse while slowly adding in the Thai Chilies until it reaches your desired spiciness - TASTE. Then drizzle in the cold Water until it reaches a smooth, thick paste.
HINTS	Sealed tightly in a small glass container, this Seasoning will last for several weeks while refrigerated. You can also freeze it in ice cube trays.