

THAI RED CURRY PASTE

F EASY

Last Modified: 01/17/2016

PREP: 20 Min
COOK: N/A
REFRIGERATED

SEASONING-ASIAN

MAKES 1 CUP

QUA	MEASURE	INGREDIENT	PROCESS
SEASONING MIX			
1	Stalk	Lemon Grass (Peeled)	Chopped
1/4	Cup	Shallots	Chopped
4	Cloves	Garlic	Smashed
6	Whole	Red Cayenne Pepper Chilies (Seeded)	Chopped
0~10	Whole	Red Thai Chilies (Seeded)	To Taste
1 Inch	Piece	Fresh Ginger (Peeled)	Chopped
1	Tsp	Dried Shrimp Paste (Pay Thong)	Crumbled
2	Tbsp	Lime Juice	
1	Tsp	Granulated Sugar	
1/4	Cup	Water (As Necessary)	
1	Tsp	Ground Coriander	
1	Tsp	Ground Cumin	
2	Tbsp	Fish Sauce (Three Crabs)	
2	Tbsp	Chili Powder (Mild)	
2	Tbsp	Ketchup (Heinz)	
2	Tbsp	Coconut Milk Cream (Thai Kitchen)	
1/2	Tsp	Ground White Pepper	

PREPARATION

FACTOID	Beautiful and flavorful - you will LOVE this. Thai Red 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 Shallots and add them 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 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 because your Red Curry Paste WILL turn an ugly, ugly reddish brown!
HINTS	Coconut Cream - Allow a can of Coconut Milk to set undisturbed for 24 hours on the countertop. Open it CAREFULLY. The Coconut Cream will have risen to the top and can be spooned out.

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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.