

Angsana's Thai Turkey Curry



Turkey Curry

Ingredients:

- 1 kg (2lb) turkey leftovers (meat and bones)
- 1/3 cup red curry paste
- 1 liter (1qt) coconut milk, 5 tbsp fish sauce,
- 5 tbsp palm sugar*, 1 cup grape tomatoes,
- 1 cup pineapple (cut into bite sized pieces)

* = can be substituted with white cane sugar

Directions:

1. Add 250ml (1 cup) coconut milk in a pot. Bring it to boil and add the red curry paste. Boil while stirring until oil separates from the mix.
2. Add the turkey meat, and fry with the coconut/curry paste mix.
3. Add the remaining coconut milk, sugar and fish sauce. Simmer for 30 minutes. Add water if necessary.
4. Add grape tomatoes and pineapple. Simmer for 10 minutes. Taste and add sugar or fish sauce according to your taste. (more sweet than spicy)
5. Serve with steamed rice.



Red Curry Paste

Ingredients:

- 15 big red dried chilies
- 1/4 cup garlic
- 1/4 cup shallots
- 1/2 cup lemon grass (sliced)
- 2 tbsp galangal (sliced)
- 1 tsp coriander seeds
- 1 tsp cumin seeds
- 1 tsp salt
- 1 tsp shrimp paste

Directions:

1. Cut the dried chilies into small pieces and soak in water for 10 minutes.
2. Roast the coriander and cumin seeds in a wok with no oil until the seeds start popping. Crush the seeds into a fine powder in a mortar.
3. Add chilies and salt, crush until fine. Add lemon grass and galangal, crush until fine, then add garlic, shallot, and crush fine.
4. Add kaffir lime and shrimp paste, crush until all ingredients become like a paste.

Note: leftover paste can be kept up to 2 months if refrigerated.

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