



Pad Thai

Pad Thai

- 8 ounces Chantaboon rice noodles. These should be soaked at room temperature for an hour or more depending on how soft you prefer the noodles. It may take some experimentation to determine your preference, start with warm water.
- 5-6 cloves garlic, finely chopped.
- 2 tablespoons chopped shallots (or small red or purple onions)
- 1/4 cup dried or 1/2 fresh cooked shrimp
- 1/4 cup fish sauce
- 1/4 cup regular sugar (or crushed palm sugar but it doesn't make much difference).
- 2 teaspoons tamarind concentrate mixed with 5 teaspoons water (this makes tamarind juice)
- 1 medium egg, beaten
- 1/4 cup chopped chives
- 1/2 cup roasted peanuts, coarsely broken up.
- 1 cup bean sprouts
- 1/2 cup tofu that has been diced (1/2" cubes), marinated in dark sweet soy. "Firm" tofu works best.

Fish Sauce, 25 oz bottle

\$2.89



Fish sauce is the single, most important flavoring ingredient in Thai cooking. Used like salt in western cooking and soy sauce in Chinese cooking, good-quality fish sauce imparts a distinct aroma and flavor all its own. Ingredients: anchovy fish, water, salt, sugar. Product of Thailand.

Instructions:

Heat a little cooking oil in a wok and add the garlic and shallots, and briefly stir fry until they just shows signs of changing color. At this point one option is to add chicken meat and cook a bit longer, if you prefer chicken pad Thai. Add the remaining ingredients except the egg and the bean sprouts, and stir fry until the noodles soften (about 5 minutes). As you stir the noodles, periodically throw in 1-2 tablespoons of water, and after 2-3 minutes add 1 tablespoon of rinsed, salted radish (optional). Continuing to stir with one hand, slowly "drizzle" in the beaten egg to form a fine ribbon of cooked egg (if you don't feel confident with this make an egg crepe separately, and then roll it up and slice it into quarter inch wide pieces, which you add to the mix at this point). At this point, a very tasty but optional addition is a small handful of dried shrimps. Add the bean sprouts and cook for no more than another 30 seconds. Remove from the pan to a serving platter.

Garnish

Mix a tablespoon of lime juice with a tablespoon of tamarind juice and a tablespoon of fish sauce, and use this to marinade half a cup of uncooked bean sprouts, half a cup of chopped chives, and half a cup of very coarsely ground roasted peanuts. Sprinkle this mixture on the cooked pad Thai. Cut several limes into segments and also slice up some cucumber into rounds then halve the rounds. Put the lime segments and cuke segments around the serving platter.

Pad thai is served as above. You may add Thai chili powder, sugar and crushed peanuts at the table.

Chantaboon Rice Stick Noodle, 14 oz pack

\$1.89



The noodles should be soaked in warm (hot to the touch) water for about an hour or so depending on your preference. Ingredients: rice flour, water. Product of Thailand.

Palm Sugar, 16 oz package

\$2.79



You get 8 small cakes, simply shave off what you need with a knife, and it dissolves nicely in the cooking process. Use with curries, gourmet dishes, sauces, and various desserts. Product of Thailand.



Tamarind Concentrate, 16 oz jar

\$4.89

This product is a concentrated form of tamarind juice (and very convenient to use because it removes the need for mixing & straining). No preservatives, artificial flavor or color. Product of Thailand.



Coconut Milk, 5.6 oz can

\$0.89

A high quality coconut milk, Chaokoh brand, imported from Thailand now offered in the most convenient 5.6 oz serving size, as most recipes call for a relatively small amount. Ingredients: coconut extract, water, citric acid (as antioxidant), sodium metabisulfite (as preservative). Unsweetened. Product of Thailand.



Panang Curry Paste, 14 oz jar

\$3.49

Packed in convenient plastic tub with tightly sealed lid. Ingredients: red chile, lemongrass, shallot, salt, garlic, galanga, mungbean, shrimp paste, kaffir lime peel, coriander, cumin, pepper. Product of Thailand.



Thai Basil, Fresh

Thai basil, or “horapa” in Thai, has a unique flavor unlike other traditional basil such as Italian. The aroma is stronger, has a sweeter, peppery flavor slightly reminiscent of star anise, and it comes with hearty purple stems. Fresh basil is added to a variety of soups and curry, as well as a popular garnish to be eaten fresh.

14 oz (approx 24 stalks)

\$14.95 includes shipping



Kaffir Lime Leaves

Kaffir lime leaf adds an unmistakable, refreshing taste that is essential in many Thai soups & curries. The combination of lemongrass and lime leaf is a fantastic blast of flavor.

- 1 cup chicken, cut into bite sized pieces
- 1/2 cup coconut milk
- 1 tablespoon chopped garlic
- 2 to 3 tablespoons Panang curry paste
- 2 tablespoons fish sauce
- sugar to taste
- 3 kaffir lime leaves, shredded
- 10-15 Thai basil leaves, finely shredded

Instructions

Place a wok over medium high heat, and warm the coconut milk, but don't let it boil. Add the curry paste, and stir it until the oil begins to separate out and form a thin film, to bring out the maximum flavor. Add the remaining ingredients except the lime leaves and basil leaves, and simmer until the sauce is absorbed and thickened. Add the lime leaves and basil leaves and stir fry briefly before serving.

Garnish with julienned red chili, with Thai jasmine rice, and the usual Thai table condiments.

Standard Pack

1.5 oz

Approx 100 leaves

\$12.95 (includes shipping)

Large Pack

3 oz

Approx 200 leaves

\$19.95 (includes shipping)

Panang Curry

Panang Curry





Chicken Satay

Chicken Satay

Chicken

- 1 teaspoon coriander seed
- 1 teaspoon cumin seed
- 1 tablespoon chopped garlic
- 1 tablespoon fresh grated ginger
- 1 pound chicken breasts, skinned, boned, and cut into bite sized pieces.
- 2 tablespoons fish sauce
- 1 tablespoon curry powder
- pinch turmeric powder (as only a colorant, so very little!)
- 8 tablespoons coconut milk
- 3 tablespoons palm sugar

Peanut Sauce

- 4 ounces of roasted (unsalted) peanuts
- 3-4 cloves garlic, chopped
- 1 ounce chopped onion
- 1-2 tablespoon red or massaman curry paste
- 1 teaspoon fish sauce
- 8 tablespoons coconut milk
- 4-6 teaspoons lime juice (to taste).
- 2-3 teaspoons palm sugar.

Instructions (Chicken)

The chicken is beaten flat, using the flat of the blade of a heavy cleaver or using a meat tenderizing mallet. You can also use a rolling pin.

The coriander and cumin are toasted and then crushed in a mortar and pestle. The ingredients are then combined to form a marinade, and the chicken is marinated overnight. The pieces of chicken are then threaded on the 12" satay sticks, loosely folding them in half and piercing through the folded meat to form a loose gather.

The completed sticks are then grilled, broiled or barbecued on fairly high heat (they taste best done over charcoal, as they absorb the smoke). Turn them regularly and brush them liberally with the remaining marinade.

Cooking should take between 5 and 10 minutes depending on the heat of your cooker.

Instructions (Peanut Sauce)

First grind or crush the peanuts to a fairly fine powder. Then combine them with the remaining ingredients (except the lime juice), to form a smooth sauce. If the sauce is too thick, you can thin it with a little chicken stock. Now add the lime juice, tasting as you progress to check the balance of flavors is correct.



Matsaman (Massaman) Curry Paste, 14 oz jar
\$3.49

Packed in convenient plastic tub with tightly sealed lid. Ingredients: dried red chile, shallot, garlic, lemongrass, salt, galanga, shrimp paste, coriander seed, cumin, star anise, cardamon, cinnamon. Product of Thailand.



Fish Sauce, 25 oz bottle
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Fresh ginger (khing)
\$1.20 lb

Native to the cuisines of China, Japan, and Korea, most Asian countries use ginger for its clean, spicy flavor. It works in harmony with garlic. It is thought to aid in digestion as well. Ginger can be sliced or grated to season a variety of Asian dishes.



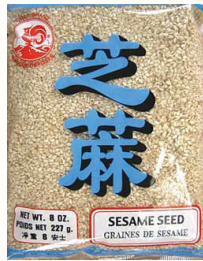
Black Sticky Rice, 4.4 lbs
\$7.99

Known as purple sticky rice, or black sticky rice, it is a very attractive, deep purple color when cooked. It adds unique color and exotic taste to any meal. Typically Thai black sticky rice is served as a dessert, topped with sweet coconut milk. Made in Thailand



Coconut Milk, 5.6 oz can
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Thai Sesame Seed, 8 oz
\$2.95

Nice large pack of top quality sesame seeds, useful for many different recipes. Product of Thailand.



Tapioca Starch, 14 oz
\$1.99

Used to thicken various Oriental dishes. Made from pure tapioca, the general purpose is similar to flour. Also an important ingredient in various Thai desserts. Ingredients: tapioca, water. Product of Thailand.

- 1.5 cups cooked black sticky rice
- 1.5 cups water
- 1 teaspoon tapioca starch
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 can coconut milk
- 1 teaspoon sesame seeds, toasted (optional)
- Fresh mint leaves for garnish (optional)

Instructions

Prepare the black sticky rice as per our detailed instructions (see page 38). Place 1.5 cups cooked black sticky rice in a saucepan and add 1.5 cups water. Bring to a boil and cook for 12 minutes (or a bit more if you want the rice to be extra-soft). While the rice is cooking, in a separate bowl mix the tapioca starch with a small amount of water and stir to make a paste. Also open the can of coconut milk and mix it well with a spoon. After the rice has cooked 12 minutes, add the tapioca. Stir well and remove from heat. Add sugar and continue to stir. Spoon the rice into two or three serving bowls (try to use somewhat flat bowls rather than deep ones). Spoon a thin layer of coconut milk over the rice, just enough to cover it, and garnish with a sprinkle of toasted sesame seeds and a sprig of fresh mint. Serve nice and hot, and let the person eating it mix together the rice and coconut milk. Enjoy- this is one very delicious dessert!

Enjoy a Thai Iced Coffee with any of these delicious dishes!
See page 9 for details.



Black Rice Pudding
Black Rice Pudding

