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Thai Recipes and Information

Thai Kitchen has been importing authentic Thai cooking ingredients since 1989. Our philosophy is to import high quality ingredients from authentic sources making the preparation of Thai food easy, authentic and fun. All of our curry and chili pastes and sauces are made for us in Bangkok along with most of our other ingredients. We also import from other places such as Sri Lanka and Malaysia.

What makes Thai cooking especially fun for us is getting feedback from people and discovering new recipes. So, if you have any questions (and ALL questions are legitimate), please let us know. Thai cooking is really very very easy and even easier if you know a few tricks. Thais say that cooking should be Sabia (which means easy or comfortable).

I generally go to Bangkok twice a year and I am always discovering new things. I have kind of realized that Bangkok albeit noisy and polluted is kind of like the Paris of Southeast Asia (sort of). It is really a mecca for food. Believe it or not I ate at Pizza Hut when I was in Bangkok a few months ago and had a Tom Yum Hot and Sour pizza. (I was really craving pizza and "American" food so you have to forgive me for slipping.) Anyway, the Pizza was really really good. They made this hot and sour tomato to sauce and topped the pizza with fresh seafood including clams, calamari and shrimp. There is also nothing like fresh seafood soups you can get on the islands. There was one time I think (or at least it seemed as though) I ate Tom Kha Gia soup three times a day.

Anyway, products are available at many stores throughout the country. We have had a lot of requests lately about where one can find them. If you can't find a particular ingredient, we would be happy to send it to you directly. Or you can email us and we can let you know who in your area carries the products. Generally most natural foods, specialty foods and many supermarkets carry them.

RECIPES:

QUICK THAI MASUMAN CURRY

1 Tbs. Thai Kitchen Masuman Curry Paste
1 Sliced Boiled Potato
2 Tbs. Thai Kitchen Fish Sauce
1/4 Cup Of Roasted Peanuts
6 Oz. Thai Kitchen Coconut Milk
3 Tbs. Lime Juice
1 Tbs. Thai Kitchen Coconut (Palm) Sugar
1/2 Sliced Onion
4 Oz. Cubed Lean Beef Or Pork

In A Saucepan, Combine Masuman Curry Paste, Fish Sauce, Coconut Milk And Palm Sugar. Simmer 10 Minutes. Add Sliced Boiled Potato, Roasted Peanuts, Lime Juice, Sliced Onion And Cubed Lean Beef Or Pork. Simmer 20 Minutes. Serve With Jasmine Rice Or Regular Rice.

QUICK THAI YELLOW CURRY

1 Tbs. Thai Kitchen Palm Sugar
4 Oz. Sliced White Meat Chicken
1 Tbs. Thai Kitchen Yellow Curry Paste
1 Sliced Boiled Potato
2 Tbs. Thai Kitchen Fish Sauce
1/4 Cup Chicken Stock
6 Oz. Thai Kitchen Coconut Milk
1/3 Cup Of Bamboo Shoots (Rinsed And Drained)

In A Saucepan, Combine Yellow Curry Paste, Fish Sauce, Coconut Milk And Palm Sugar. Simmer 10 Minutes. Add Bamboo Shoots, Potatoes, Chicken Stock And Chicken Meat. Simmer 20 Minutes. Serve With Jasmine Or Other Rice. Garnish With Cilantro Leaves.

AUTHENTIC TOM YUM HOT AND SOUR SOUP

2 Cans Of Thai Kitchen Coconut Milk
1 Lb. White Meat Chicken
1 Quart Chicken Stock
1/4 Cup Of Thai Kitchen Fish Sauce
1 Cup Of Lime Juice
6 Tbs. Thai Kitchen Roasted Red Chili Paste
6 Tbs. Of Thai Kitchen Palm Sugar
1 Cup Of Sliced Mushrooms
6 Tbs. Thai Kitchen Tom Yum Hot And Sour Soup Mix

In A Stock Pot, Combine Coconut Milk, Chicken Stock, Lime Juice, Palm Sugar, Tom Yum Hot And Sour Soup Mix, Fish Sauce, Roasted Red Chili Paste, 1 Cup Sliced Mushrooms And Chicken Meat. Simmer 15 Minutes. Garnish With Cilantro.

PANANG SEAFOOD CURRY

1 Tbs. Thai Kitchen Panang Curry Paste
1/4 Cup Of Basil
2 Tbs. Thai Kitchen Fish Sauce
1/4 Cup Of Bamboo Shoots
6 Oz. Thai Kitchen Coconut Milk
2 Sliced Zucchini
1 Tbs. Thai Kitchen Palm Sugar
3 Oz Of Shrimp Or Scallops

In A Sauce Pan, Combine Panang Curry Paste, Fish Sauce, Coconut Milk And Palm Sugar. Simmer 15 Minutes. Add Fresh Basil, Bamboo Shoots (Rinsed And Drained), Sliced Zucchini, And Cleaned Shrimp Or Scallops. Simmer 10 Minutes. Serve With Jasmine Or Other r Rice.

THAI RED CURRY WITH VEGETABLES

2 14 Oz Cans Thai Kitchen Coconut Milk
1/2 Cup Vegetable Stock
1 To 4 Tbs. Thai Kitchen Red Curry Paste (4 Tbs. Is Spicy.)
4 Tbs. Thai Kitchen Fish Sauce
2 Tbs. Brown Sugar Or Thai Kitchen Coconut (Palm) Sugar
1/2 Cup Sliced Zucchini
1/3 Cup Or 8 Oz Can Sliced Bamboo Shoots, Rinsed And Drained
Cilantro For Garnish
1/2 Cup Snow Peas
1/2 Cup Sliced Fresh Mushrooms

Bring To Boil Coconut Milk, Red Curry Paste, Vegetable Stock, Fish Sauce, And Palm Sugar. Simmer 15 Minutes. Garnish With Cilantro. Serves 4 With Jasmine Rice.

THAI COCONUT CUSTARD

1/2 -3/4 Cup Thai Kitchen Coconut Palm Sugar Or Brown Sugar
12 Large Eggs
4 Cups Thai Kitchen Coconut Milk
1/8 Tbs. Salt

In A Sauce Pan, Combine Coconut Palm Sugar, Coconut Milk, And 1/8 Tsp. Salt. Simmer 10 Minutes, Then Whisk In Eggs. Pour Into Custard Cups. Place Cups In A Shallow Pan Of Water And Bake At 350 Degrees For 30 - 40 Minutes Or Until Custard Is Slightly Brown own.

PAD THAI NOODLES

8 Oz Rice Vermicelli Noodles (Think Or Thin), Soaked 20 Min. In Warm Water And Drained.
3 Tbs. Vegetable Oil (For Stir Frying)
3 Cloves Fresh Garlic, Peeled And Minced
1/4 Cup Sugar
1/4 Cup Thai Kitchen Fish Sauce (Or To Taste)
1 Tbs. Paprika
6 Tbs. Thai Kitchen Spicy Thai Chili Sauce
1 Egg, Beaten
1/2 Pound Tofu, Shrimp Or Chicken
1/4 Cup Chopped Scallions
1 Cup Bean Sprouts
6 Lime Wedges For Garnish

In A Large Wok Or Skillet, Fry Garlic In Oil - Do No Burn! Add Noodles And Continue Cooking Until Noodles Are Translucent, About 3-5 Minutes. Do Not Allow To Stick To Pan/Wok. In A Small Bowl, Mix Together Fish Sauce, Sugar, Paprika And Spicy Thai Chili i Sauce. Add Egg And Fish Sauce Shrimp Or Chicken; Cook 3-5 Minutes Until Brown. Add Bean Sprouts And Peanuts. Serve With Lime Wedges And Scallions.

TOM YUM SOUP

1 Cup Chicken Stock
2 Cups Cold Water
1 Stalk Fresh Lemon Grass, Bruised, Cut At An Angle (Or 2 Tbs. Dried)
6 Tbs. Thai Kitchen Fish Sauce
1/3 Cup Fresh Lime Juice
1 Tbs. Grated Lime Rind
2 Tbs. Sugar (Optional)
1 Can Straw Mushrooms, Drained
1 Inch Piece Fresh Galanga (Thai Ginger), Peeled And Finely Sliced (Or Fresh Chinese Ginger)
2 Tbs. Thai Kitchen Tom Yum Hot And Sour Soup Mix (Optional)
2-3 Tbs. Thai Kitchen Roasted Red Chili Paste
12 Oz White Meat Chicken, Tofu Or Prawns
Fresh Cilantro For Garnish

Bring To Boil Coconut Milk, Water, Lemon Grass, Fish Sauce, Lime Juice, Lime Rind, Galanga, And Sugar. Simmer 15 Minutes. Add Mushrooms, Roasted Red Chili Paste, Tom Yum Soup Mix And Meat Or Fish. Simmer 10 Minutes. Garnish With Cilantro. Serves 4.

THAI PEANUT STIRFRY

4 Tbs. Oil For Stir Frying
1/4 Cup Sliced Bamboo Shoots, Rinsed And Drained
1/4 Cup Snow Peas
2 Minced Garlic Cloves
1 Sliced Green Bell Pepper
2 Tbs. Thai Kitchen Fish Sauce
4 Tbs. Thai Kitchen Peanut Satay Sauce Mixed With 1 Tbs. Sugar
8 Oz Sliced Meat Or Tofu

In A Large Skillet Or Wok, Fry In Oil: Bamboo Shoots, Snow Peas And Garlic Until Garlic Is Golden Brown. Reduce Heat And Add Bell Pepper And Fish Sauce, Cooking 3-5 Minutes. Add Satay Sauce And Meat Or Tofu And Cook An Additional 10 Minutes. (Meat Should Be Thoroughly Cooked)

THAI RED CURRY WITH VEGETABLES

2 14 Oz. Cans Thai Kitchen Coconut Milk
1 To 4 Tbs. Thai Kitchen Red Curry Paste (4 Tbs. Is Spicy)
1/2 Cup Sliced Zucchini
1/2 Cup Snow Peas
1/2 Cup Sliced Fresh Mushrooms
1/2 Cup Vegetables Stock
4 Tbs. Thai Kitchen Fish Sauce
2 Tbs. Brown Sugar Or Thai Kitchen Coconut (Palm) Sugar
1/3 Cup Or 8 Oz Can Sliced Bamboo Shoots, Rinsed And Drained
Cilantro For Garnish

Bring To Boil 4 Oz Coconut Milk, Curry Paste, Vegetable Stock, Fish Sauce, And Sugar. Simmer 15 Minutes. Garnish With Cilantro. Serves 4 With Jasmine Or Other Rice.

THAI SPICY SEAFOOD SALAD

3 Tbs. Granulated Sugar
6 Tbs. Thai Kitchen Fish Sauce (Or To Taste)
1/3 Cup Fresh Lime Juice
12 Oz. Cooked Prawns, Scallops Or Cleaned Calamari
1/4 Cup Fresh Mint Leaves
4 Tbs. Thai Kitchen Spicy Thai Chili Sauce
1 Small Red Onion, Thinly Sliced
2 Chopped Scallions
1 Stalk Fresh Lemon Grass, Bruised And Cut In Small Pieces (Optional)
2 Thinly Sliced Cucumbers

Dissolve Sugar In Fish Sauce And Lime Juice. Combine Remaining Ingredients And Toss With Liquid Mixture. Serve On A Bed Of Lettuce; Garnish With Cilantro Leaves. Serves 4.

THAI STIR FRY

2-3 Tbs. Oil For Stir Frying
3 Cloves Minced Garlic
2 Tbs. Thai Kitchen Roasted Red Chili Paste
1 Tbs. Brown Sugar Or Thai Kitchen Coconut (Palm) Sugar
1-2 Tbs. Thai Kitchen Fish Sauce (To Taste)
12 Oz. Assorted Fresh Vegetable (I.E. Zucchini, Yellow Squash, Snow Peas)

In Hot Wok Or Skillet, Heat Oil And Saute Garlic To Golden Brown Color. Add Roasted Red Chili Paste, Sugar And Fish Sauce And Stir Fry On Medium Heat For 30 Seconds. Then Add Vegetables And Cook On High Heat Until Vegetables Are Lightly Brown. Serve 4.

CHAING MAI SATAY

2-3 Cloves Garlic
1/2 Cup Thai Kitchen Coconut Milk
1/3 Tbs. Ground Turmeric
1/2 Tbs. Granulated Sugar Or Thai Kitchen Coconut (Palm) Sugar
2/3 Tbs. Thai Kitchen Fish Sauce
8 Oz. Thinly Sliced Beef Or Chicken Breast
Bamboo Skewers

In A Blender, Puree Garlic, Coconut Milk, Turmeric, Sugar And Fish Sauce. Skewer Meat And Place In Shallow Dish. Pour Marinade Over Meat And Refrigerate 4-6 Hours (Or Overnight). Broil, Basting Frequently With Marinade. Use Peanut Satay Sauce On The S Side For Dipping. Serves 2-3.

THAI GREEN CURRY WITH BASIL

1 14 Oz. Can Thai Kitchen Coconut Milk
1 To 4 Tbs. Thai Kitchen Green Curry Paste (4 Tbs. Is Spicy)
1 Cup Vegetable Or Chicken Stock
2/3 Tbs. Thai Kitchen Fish Sauce
2 Tbs. Brown Sugar Or Thai Kitchen Coconut (Palm) Sugar
1/4 Cup Fresh Basil Leaves, Chopped (Do Not Substitute Dried)
1/2 Cup Fresh Or Frozen Peas
1/3 Cup Or 8 Oz Can Sliced Bamboo Shoots, Rinsed And Drained
12 Oz White Meat Chicken, Fish Or Assorted Vegetables
Fresh Cilantro Or Garnish

Bring To Boil 4 Oz Coconut Milk, Curry Paste, Stock, Fish Sauce, Sugar And Basil. Simmer 15 Minutes. Add Remaining Ingredients, Including Remaining Coconut Milk. Simmer 10 Minutes. Garnish With Cilantro. Serves 4 With Jasmine Or Other Rice.

THAI BARBECUE

4 Tbs. Thai Kitchen Fish Sauce
3 Tbs. Granulated Sugar
4 Minced Garlic Cloves
4 Tbs. Fresh Grated Chinese Ginger
1/4 Cup Thai Kitchen Sweet Black Bean Stir Fry Sauce And Marinade
1/2 Cup Thai Kitchen Coconut Milk
1/2 Tbs. Turmeric
1 Tbs. Red Pepper Flakes
1 Whole Chicken Cut Into Pieces Or Kabobs Skewered With Vegetables

Puree First 8 Ingredients In A Blender Or Food Processor. Pour Marinade Over Chicken Parts Or Kabobs And Refrigerate Overnight. Charboil Or Grill Chicken Or Kabobs, Basting Frequently With Marinade. Garnish With Cilantro. Serve With Jasmine Or Regular Rice.

THAI BANANAS IN COCONUT MILK

1 14 Oz Can Thai Kitchen Coconut Milk
3 Large Ripe Bananas, Sliced
3 Tbs. Thai Kitchen Coconut (Palm) Sugar
1 Tbs. Vanilla
Pinch Of Salt

On A Medium Heat Simmer For 10 Minutes Coconut Milk, Bananas, Coconut Sugar, Vanilla And Salt, Serve Warm. Makes 4 Servings.

GREEN CURRY WITH VEGETABLES

1-14 Oz. Can Thai Kitchen Coconut Milk
2 Tbs. Thai Kitchen Coconut (Palm) Sugar
2 Tbs. Thai Kitchen Green Curry Paste (Vary To Taste)
4 Tbs. Thai Kitchen Fish Sauce
1-8 Oz. Can Bamboo Shoots (Always Rinse And Drain)
Mixed Vegetable (Peas, Thai Eggplant, String Beans, Etc.)
1/4 Cup Fresh Chopped Basil Leaves
Cilantro For Garnish

Combine Coconut Milk, Curry Paste, Fish Sauce And Coconut Sugar In Saucepan. Simmer For 10 Minutes. Add Remaining Ingredients And Simmer Additional 30 Minutes. TASTE AND ADJUST. Garnish With Cilantro. Serve With Jasmine Rice.

TOM KHA GAI (HOT AND SOUR CHICKEN COCONUT SOUP)

2-14 Oz. Cans Thai Kitchen Coconut Milk
1 Cup Cold Water Or Vegetable Stock Or Chicken Stock
1 Crushed And Sliced Stalk Lemon (Slice At An Angle In 1 1/2 Inch Pieces)
8 Tbs. Thai Kitchen Fish Sauce (Add More Or Less To Taste)
6 Kaffir Lime Leaves, Torn (Or Grated Zest Of Lime)
8 Fresh, Peeled, Thin Galanga Slices
2 Tbs. Thai Kitchen Coconut (Palm) Sugar Or Granulated Sugar.
1/2 Cup Freshly Squeezed Lime Juice (Add More Or Less To Taste)
1-8 Oz. Can Bamboo Shoots (Rinsed And Drained)
1 15 Oz. Can Drained Straw Mushrooms
2-3 Tbs. Thai Kitchen Roasted Red Chili Paste (Add More Or Less To Taste)
10 Oz. Sliced White Meat Chicken Breast
2 Tbs. Thai Kitchen Tom Yum Soup Mix (Optional)
4 Tbs. Tamarind Juice (Optional)
1/4 Cup Fresh Cilantro (For Garnish)

Bring To Boil Coconut Milk And Water Or Stock. Reduce Heat And Add Lemon Grass, Fish Sauce, Kafir Lime Leaves, Galanga, And Sugar. Simmer 15 Minutes. Add Remaining Ingredients And Simmer 10 More Minutes. TASTE AND ADJUST.

STIR FRY SHRIMP: SERVES 2-4

2 Tbs. Vegetable Oil For Stirfrying
2 Cloves Peeled, Minced Garlic
1/4 Cup Chopped Fresh Basil Leaves
1 Cup Snow Peas
4 Tbs. Thai Kitchen Fish Sauce (To Taste)
8 Oz. Chinese Long Beans Or Regular Green Beans, Cut In 1 Inch Pieces
1 Tbs. Thai Kitchen Coconut Or Brown Sugar
8 Oz. Peeled And Deveined Shrimp
2 Tbs. Thai Kitchen Roasted Red Chili Paste

In A Hot Wok Or Skillet, Brown Garlic In Oil. Add Basil, Green Beans, Snow Peas, Fish Sauce And Sugar. Saute 5 Minutes. Add Shrimp And Chili Paste. Cook Until Shrimp Is Tender But Not Overcooked (3-5 Minutes) TASTE AND ADJUST. Serve With Jasmine Rice.

SPICY SCALLOP SALAD: SERVES 2-4

2 Tbs. Granulated Sugar
6 Tbs. Thai Kitchen Fish Sauce
1/3 Cup Fresh Lime Juice
8 Oz. Cooked Scallops
3 Tbs. Thai Kitchen Spicy Thai Chili Sauce (Or Sriracha Hot Sauce)
1 Sliced Small Red Onion
1/4 Fresh Mint Leaves
1/4 Cup Fresh Cilantro
Iceberg Or Romaine Lettuce
6 Thin Slices Galanga Or Regular Chinese Ginger
1 Thinly Sliced Cucumber
2 Minced Cloves Pickled Garlic (Optional)

Dissolve Sugar In Fish Sauce And Lime Juice. Add Remaining Ingredients And Toss With Liquid Mixture. TASTE AND ADJUST. Serve On A Bed Of Lettuce.

SEAFOOD SALAD SERVES 4

12 Large Prawns
6 oz Squid Or Calamari, Cut Into Rings
1 Lb Mussels
1-2 Green Peppers Or Chilies Cut Into Strips
1 Onion, Finely Sliced
4 Cloves Garlic, Crushed
3 Tbs. Thai Kitchen Green Chili Dipping Sauce Chili Sauce
1-2 Tbs. Thai Kitchen Fish Sauce

Garnish:

Some Lettuce Leaves
Some Coriander Leaves Or Parsley
1-2 Red Chilies, Sliced In Strips

Shell The Prawns Leaving The Tails On. Bring Water To A Boil, Poach The Prawns And Squid For 3 Minutes. Drain. Scrub The Mussels And Discard Any Open Ones. Cook For 5 Minutes In A Covered Saucepan With A Little Water Until The Shells Open, Stirring From om Time To Time. Discard Any Unopened Shells. Mix The Squid, Prawns And Mussels In A Bowl. Toss In The Chilies, Onion And Garlic. Pour The Green Chili Sauce Over The Seafood Mixture And Mix Well. Season With Fish Sauce To Taste. Serve On A Bed Of Lettuce Leaves And Sprinkle With Coriander And Chill.

THAI ROAST CHICKEN

4 Cloves Garlic, Crushed
2 Tbs. Fresh Ginger, Grated
2 Tbs. Coriander, Ground
1 Tbs. Pepper
2 Tbs. Salt
4 Tbs. Peanut Oil
1 Medium Chicken, Cut Into 8 Pieces Or Chicken Thighs And Breasts (8 Pieces)

Dip: Gai Chili Sauce

Pound The Garlic, Ginger, Coriander, Pepper And Salt Together. Add In Oil And Mix Well. Marinate The Chicken In This Mixture For 1-2 Hours. Roast The Chicken For 30-40 Minutes, In An Oven Heated At 375 Degrees, Rotate The Pieces To Get Even Browning. Serve With Gai Chili Sauce And Rice.

GARLIC PRAWN

8 To 12 Jumbo Prawns, Shelled And Deviened
2 Tbs. Chopped Garlic
1 Tbs. Pepper
1/2 Tbs. Thai Kitchen Fish Sauce
1 1/4 Tbs. Thai Kitchen (palm) Sugar
1 Tbs. Chopped Coriander Root
1/2 Cup Chopped Green Onion
1/4 Cup Chopped Or Minced Ginger

In A Wok Or Big Frying Pan, Heat The Oil Over High Heat. Fry The Garlic, Coriander Root, Pepper, Sugar, Fish Sauce And Prawns, Stirring Constantly. Cook For 2 Minutes And Then Add The Remaining Ingredients, Stir Well, And Remove From Heat.

SPICY MEAT WITH THAI SWEET BASIL

1 Pound Of Sliced Or Ground Meat (Chicken Or Beef)
6-10 Thai Peppers
1/2 Cup Of Sliced Red Onion
1 Tbs. Ground Fresh Garlic
1/4 Tbs. Oyster Sauce
5-8 Fresh Thai Chili
1 Tbs. Thai Kitchen Fish Sauce
1 Tbs. Sweet And Thick Sauce
1 Cut Off Sweet Holy Leaves
1 Tbs. Chopped Chinese Parsley Roots
2 Tbs. Vegetable Oil

Grind Peppers With Chopped Chinese Parsley Roots, Shrimp Paste, Garlic, And Thai Chili. Heat Up Vegetable Oil In A Wok With A Medium Fire, Put The Ground Ingredients, And Stirfry Until Aroma Fills The Air. Add Sliced Onion And Meat, Stirfried Until Well Done, Add Fish Sauce, Oyster Sauce, Sweet And Thick Soy Sauce, And Thai Sweet Basil Leaves. Served Over Jasmine Rice..

JASMINE RICE

Serves	Rice	Water
2	1/2 Cup	1 Cup
4	1 Cup	2 Cups
8	2 Cups	4 1/4 Cups

Cooking Directions:

Rinse Jasmine Rice Until Water Draining Through Is Somewhat Clear. Bring Water To Boiling In A Saucepan. Add Jasmine Rice To Boiling Water. Cover And Simmer For 20 Minutes. Remove From Heat And Let Stand 5 Minutes. Fluff With A Fork And Serve

THAI FRIED RICE WITH VEGETABLES

1/4 Cup Chopped White Onion
1 Tbs. Chopped Fresh Garlic
12 Oz. Fresh Or Frozen Mixed Vegetables
3 Tbs. Vegetable Oil Or Butter 1/4 Tsp. Ground Black Pepper
1 Tbs. Brown Sugar (Optional)
3 Tbs. Oyster Sauce Or Thai Kitchen Fish Sauce
2 Cups Cooked Thai Kitchen Select Harvest Jasmine Rice

Brown Onion And Garlic In Oil Or Butter. Add Remaining Ingredients And Simmer For 10-15 Minutes. Serves 2-4.

THAI COCONUT RICE

A Traditional Thai Favorite
1 Cup Well-Rinse Thai Kitchen Select Harvest Jasmine Rice
1 Cup Water
3/4 Cup Thai Kitchen Pure Coconut Milk
5 Slices Peeled Fresh Ginger
1 Tsp. Salt

Bring To Boil Water, Coconut Milk, Ginger Slices, And Salt. Add Rice, Cover And Reduce Heat. Simmer For 20 Minutes. Remove From Heat And Let Stand For An Additional 7 Minutes. Fluff With A Fork. Serves 2-4.

THAI JASMINE RICE SALAD

Excellent As A Side Dish. Twice As Good The Next Day

8 Tbs. Thai Kitchen Fish Sauce
1/4 Cup Fresh Lime Juice
3 Tbs. Brown Sugar Or Thai Kitchen Coconut (Palm) Sugar
3 Tbs. Chopped Fresh Ginger
1/4 Cup Chopped Scallions
1/4 Cup Raisins
1/4 Cup Toasted Walnuts
8 Oz. Cooked White Meat Chicken, Cubed, Or Cooked Shrimp, Or Tofu
4 Cups Cooked Jasmine Rice, Cooled Fresh Cilantro For Garnish

In A Large Bowl Combine Fish Sauce, Lime Juice And Sugar. Add Remaining Ingredients And Toss With Liquid Mixture. Garnish With Cilantro. Serves 4-6.

THAI BAKED JASMINE RICE WITH PINEAPPLE

Traditionally Served On Many Of Thailand's Exotic Islands

1 Medium-Size Pineapple
2 Tbs. Vegetable Oil
18 Ounce Chicken Breast, Cubed
6 Tbs. Thai Kitchen Fish Sauce
1/4 Cup Cane Sugar Or Thai Kitchen Coconut (Palm) Sugar
One 14 Ounce Can Thai Kitchen Coconut Milk
1/4 Cup Toasted Pecans Or Walnuts
1/3 Cup Raisins
4 Cups Cooked Thai Kitchen Select Harvest Jasmine Rice

Cut Pineapple Lengthwise And Remove Fruit. Finely Chop One Half Of The Fruit; Set Aside Remaining Half For Dessert Or Future Use. In A Large Skillet, Brown Chicken In Oil, Add Remaining Ingredients And Simmer For 10 Minutes. Stuff Mixture In Pineapple Shells, Cover With Foil, And Bake At 375 Degree F For 15 Minutes. Serves 4.

NORTHERN STYLE CHILI DIP

1 Cup Minced Pork
1 Cup Diced Tomato
6 Tbs. Finely Chopped Shallots
2 Tbs. Finely Chopped Garlic
1 Tbs. Sugar
1 Tbs. Thai Kitchen Fish Sauce
1 Tbs. Shrimp Paste
2 Tbs. Lime Juice
3 Tbs. Vegetable Oil
1/2 Tsp. Salt
5 Dried Chilies, Seeded, Soaked And Chopped
Sliced Eggplant, Cucumber And Cabbage

Pond Or Grind Together The Chopped Dried Chilies, Salt, Chopped Garlic, Chopped Shallots And Shrimp Paste Until Smooth. Heat The Oil In A Frying Pan. Fry The Paste For 1 Minute, Being Careful Not To Burn. Add The Minced Pork And Diced Tomato. Simmer For 10 Minutes. Season With Fish Sauce, Sugar And Lime Juice. Serve With Sliced Eggplant, Cucumber And Cabbage Slices, As Well As Steamed Rice. Serves 4-5.

PAPAYA SALAD

1 Cup Coarsely Grated Papaya
2 Tomatoes, Sliced
1/2 Cup Grated Carrot
1 Tsp. Grated Lime
1 Tbs. Ground Dried Shrimp
1 Tbs. Thai Kitchen Fish Sauce
1 Tsp. Sugar
2 Tbs. Lime Juice
2-3 Chilies, Chopped

Mix All The Ingredients Together. Season With Fish Sauce, Lime Juice And Sugar To Taste. Sprinkle With Ground Dried Shrimps And Chopped Chilies. Serve As A Delicious Accompaniment To Steamed Rice And Roast Chicken. Approx. 4 Servings.

BLACK SWEET RICE WITH TARO ROOT

1 Cup Black Sweet Rice, Soaked In Warm Water Over Night
1 1/2 Cup Taro Root Diced Into A Cube
1 1/4 Cup Sugar
1 Cup Thai Kitchen Coconut Milk
1/2 Tsp. Salt

Drain Off The Water From The Rice. Cook The Drained Rice In 4 Cups Of Water At Medium Heat Until Soft. Add Taro Root And Mix Well. When Taro Root Is Cooked, Add Sugar, Bring To A Boil And Remove From Stove. In A Small Pan Combine Coconut Milk With Salt And Bring To A Boil. Serve Warm. Serves 10 People.

BEEF AND SPINACH IN CURRY PEANUT SAUCE

1 LB Beef Cut Across The Grain In Thin Slices
1/2 To 1 Pound Spinach
1/4 Cup Roasted Peanuts
3 Cups Thai Kitchen Coconut Milk
1 Tbs. Thai Kitchen Fish Sauce
2 Tbs. Palm Or Brown Sugar
1 Tbs. Tamarind Sauce
2-3 Tbs. Thai Kitchen Roasted Red Chili Paste
5 Tbs. Corn Starch, Mixed With 2-4 Tbs. Cold Water

Smash Peanuts With Roasted Red Chili Paste And Set Aside. In A Wok, Bring Coconut Milk To A Boil. Add Chili Paste And Peanut Mixture, Stirring Often, Until Fully Incorporated. Add Fish Sauce, Palm Sugar, And Tamarind Sauce. Allow Mixture To Simmer Then Add Corn Starch And Stir Constantly Until Mixture Thickens, Steam Spinach Just Before Serving, And Keep Warm. Stir Fry Beef And Set Aside. Arrange Spinach On A Platter. Place Beef On Top Of Spinach And Pour Peanut Sauce Over The Top. Serve Immediately.

Thai Iced Tea

In a tall glass pour 1 cup boiling water over tea bag and let steep 7-10 minutes.

Remove bag and add 1/2 cup crushed or cubed ice and 2 Tbs. sweetened condensed milk. If sweetened condensed milk is unavailable, use 2 oz. half and half and 1 Tbs. sugar.

Thai Spice Tea

Pour 1 cup boiling water over tea bag and let steep 5 minutes. Serve with lemon and sugar.

In a pitcher pour 1 quart boiling water over 4-6 tea bags. Steep 5 minutes, remove bags and refrigerate. Serve with lemon and sugar.

Thai Stirfry Seafood with Lemon Grass

3 Tbsp. vegetable or canola oil

3 Tbsp. chopped garlic

1/4 cup chopped fresh basil

1 Tsp. Thai Kitchen Lemon Grass

2 chopped shallots

1 lb. of your favorite seafood

1 sliced green pepper or zucchini or

8 oz of bamboo shoots (rinsed and drained)

2-3 Tbsp. Thai Kitchen Fish Sauce

Pinch of brown or cane sugar

In a hot wok or skillet, fry garlic, basil, lemon grass and shallots in oil for 1-2 minutes. Reduce heat and add the remaining ingredients. Stirfry an additional 5-10 minutes or until seafood is tender but not overcooked. Serve with rice. (serves 2 to 4)

DESCRIPTIONS OF THAI STAPLE INGREDIENTS

Coconut Milk- Great For Thai Or Other Curries, Satay, Soups Desserts, And Tropical Drinks

Coconut Milk Lite- Typically Half The Fat And Calories Of Regular Coconut Milk, This Is Essentially A "Second Press" Coconut Milk, Utilizing The Natural Water Inside The Coconut Milk.

Jasmine Rice Nutty And Aromatic- The Whole House Smells Incredible When You Cook This.

Fish Sauce- An Essential Ingredient That Is Used In Almost All Thai Dishes. Typically Made From Anchovies And Salt

Green Curry Paste- Thailand's Most Popular And Spiciest Curry, Ground From Chilies And Herbs And Perfect With Poultry And Fish

Red Curry Paste- A Bangkok Favorite Which Is Spicy Yet Smooth. Perfect With Vegetables And Beef.

Yellow Curry Paste- Yellow Thai Peppers Blended With Coriander And Turmeric,. Excellent With Seafood And Chicken.

Masuman Curry Paste- Masuman (Or Muslim) Curry Is Known For Its Rich And Smooth Flavor. Excellent With Lamb.

Panang Curry- Excellent With Duck, Beef Or Vegetables

Peanut Satay Sauce- One Of The Most Addictive Dipping Sauces. Many Variations Range From Spicy To Mild.

Spicy Thai Chili Sauce Or Siracha Hot Sauce- Incredibly Addictive, Made From Thai Chili Peppers And Garlic, Much More Flavorful Than The American Hot Sauces On The Market.

Sweet Blackbean Stirfry- Similar To Soy Sauce, But Thicker, Milder And Slightly Sweet.

Coconut Palm Sugar- Extracted From The Sweet Sap Of The Palmyra Palm. Use Brown Sugar If Palm Sugar Is Not Available.

Lemon Grass- A Delicate And Fragrant Herb That Is Available In Fresh, Dried And Packed In Water. Makes An Excellent Addition To Soups, Curries, Stirfries And Satays.

Frequently Asked Questions:

IS COCONUT MILK FROM INSIDE OF THE COCONUT?

A. Coconut milk is made from pressing grated coconut "meat" and extracting the rich "milk". The liquid inside the coconut is coconut juice. Coconut milk is used in a vast number of Thai dishes such as curries, satay, drinks and desserts.

WHAT IS FISH SAUCE?

A. The extract of Salted anchovies which have been fermented and aged. This is the secret ingredient in most Thai dishes. Caution: the smell of Fish sauce is addictive

WHERE CAN I FIND KAFFIR LIME LEAVES

A. Very difficult to find. Some Thai stores have these fresh or frozen. I have seen them at Erawan market here in Berkeley and you Might find them in LA in the Thai section of town. They are usually in and out of stock. Generally, they cannot be imported to the US because of USDA/FDA restrictions. To the best of my knowledge, they are restricted because they sometimes carry an insect harmless to people but not so nice to other plants.

WHAT ARE THE MOST POPULAR THAI DISHES IN THE US (They are different in Thailand.)

A. PAD THAI, SATAY, TOM KHA GAI. In Thailand they are Kentucky Fried Nuggets, Big Mac and Personal Pan Pizza (I'm joking but those things are pretty popular now).

HOW DO I SLICE LEMON GRASS?

A. Cut off the bottom and pound with the back of a knife. Slice pieces at an angle into 2 inch sections.

HOW DO I MAKE THAI ICE TEA?

You have to use Thai Tea (this is a blend of Thai tea and some spices) and mix with ice and sweetened condensed milk). 1 cup brewed tea with about 2 Tbs. condensed milk.

Best Luck Cooking.....

Seth Jacobson
<thaiktc@crl.com>

Our Phone Number is 510-268-0209
Our Address is P.O.. Box 13242, Berkeley, CA 94701

More recipes to follow soon.

Following are the products we have available.

01150 Coconut Milk 14 oz \$2.95
01160 Coconut Milk Lite 14 oz \$2.95
01700 Jasmine Rice 20 oz \$2.95
01500 Spice Thai Chili Sauce 7 oz \$2.95
00100 Fish Sauce 7 oz \$2.95
00200 Black Bean Sauce 7 oz \$2.95
00640 Thai Barbecue Sauce 7 oz \$2.95
00500 Peanut Satay Sauce 8 oz \$3.95
00505 Spicy Peanut Sauce 8 oz \$3.95
00510 Pad Thai Sauce 8 oz \$2.95
01600 Lemon Grass .75 oz \$2.95
02650 Lemon Grass salad Splash 7 oz \$2.95
00525 Lemon Grass Sections 7 oz \$2.95
00300 Red Curry Paste 4 oz \$2.95
00400 Green Curry Paste 4 oz \$2.95
05000 Masaman Curry 4 oz \$2.95
01300 Panang Curry 4 oz \$2.95
01200 Yellow Curry 4 oz \$2.95
01400 Tom Yum Hot & Sour Soup Mix 4 oz \$2.95
01435 Tom Kha Soup Mix 4 oz \$2.95
00600 Roasted Red Chili Paste 4 oz \$2.95
00700 Coconut (Palm) Sugar 4 oz \$2.95
01425 Thai Red Chili Peppers 3 oz \$2.95
01440 Thai Green Chili Peppers 3 oz \$2.95
02510 Red Curry Dinner Mix 9 oz \$2.95
02500 Green Curry Dinner Mix 9 oz \$2.95
02550 Curry Noodles 5 oz \$2.95
02540 Tom Yum Hot & Sour Noodles 4.75 oz \$2.95
02560 Pad Thai Noodles 5.33 oz \$2.95
02580 Coconut Ginger (Tom Kha) Soup 14 oz \$2.95
02570 Hot & Sour (Tom Yum) Soup 14 oz \$2.95
02590 Green Curry Basil 14 oz \$2.95
02620 Plum Spring Roll Sauce 6 oz \$2.95
02600 Red Chili Dipping Sauce 6 oz \$2.95
02610 Green Chili Dipping Sauce 6 oz \$2.95
02630 Sticky Rice (Coco Rice Dessert) 6 oz \$2.95
02520 Tam Sweet & Sour Stir Fry Mix 9 oz \$2.95
02400 Thai Ice Tea 1.4 oz \$2.95
02405 Thai Spice Tea 1.4 oz \$2.95
02410 Tropical Thai Tea 1.4 oz \$2.95