

Joe's Green Curry

Basic ingredients:

1) Thai Green curry paste. You can get this in a Chinese or Vietnamese grocery store. I like Mae Sri brand. If you buy the small can (like a tuna can sized) use whole can if you like spicy, or half if you like mild.



2) A can (or two) of coconut milk. You can get this in Chinese store. Walmart neighborhood store has them for the same price. Make sure you buy one that is made in Thailand. Be careful, some brands look-alike but are made in Vietnam and is not as high quality.



Handle canned coconut milk like this. Don't shake the can! Make sure you know which side you have been keeping up. Open from that side. Coconut milk in a can is separated into two parts: on top is creamy and bottom is watery. After opening the can, scoop out the creamy part and keep it aside.

3) Fish sauce. Can get this in Asian grocery or Walmart neighborhood store.



Fish sauce is the very basic Thai sauce that you need to have. It taste and smell good if you use it to season foods. But it smells very bad if you sniff from the bottle straight, so

don't. For this reason, I suggest buy fish sauce with plastic and not glass container. If you buy glass bottle and drop it on your tile floor, you may not be able to sell your house. (I did that in Jeanne house once. Sorry Jeanne.)

4) Chicken meat. Cut in small pieces or big pieces (but not too big).

5) Thai eggplant. Or Zucchini will do fine.



6) Optional: Fish or Cuttlefish balls

Some other basic ingredients like oil, sugar.

How to cook:1) Put some oil in a sauce pan and fry the green curry paste on medium heat.

2) After a couple of minutes, put in the creamy portion from ONE can of coconut milk.

3) Fry it, stir a little, (don't burn) until some oil separate from the creamy coconut milk. Oil will splash so you may want to cover loosely with a lid. The smell will be overwhelmingly spicy so open windows and turn on hood fan.

4) Put in chicken meat in the pan and stir fry a little.

5) Put in the watery part of the coconut milk. You may need to add another can of coconut milk plus some water if it's too dry. The liquid should at least cover the chicken.

6) Heat the curry with lid open on medium low heat. After the chicken is done, put in Zucchini or Thai eggplant.

7) Season with fish sauce until salty enough. You may need to supplement fish sauce with salt. Put a tea spoon or two of sugar to enhance the taste.

8) Eat with steamed rice or Soemlein noodle. You may want to have another stir fry dish to go with it.