

# COOKING WITH CHEF TOM BASORE

FEBRUARY 14, 2022

Thai Curry is a warm coconut milk-based brothy stew usually eaten with jasmine rice. There are many variations of Thai Curry including green, red, Panang, Massaman, and several others. These curries are available in grocery stores, Asian markets, and even Amazon. All are combinations of many spices and herbs. Some are sweeter; others are more savory. Sometimes these curries are served as vegetarian dishes; other times, they include meats and/or seafood.

## Thai Curry!

### Ingredients:

½ lb. peeled shrimp	1 T. minced garlic
¼ c. coconut oil (or cooking oil)	1 c. sliced carrots
2 oz. curry paste	1 c. sliced potatoes
14 oz. coconut milk	½ lemon (for lemon juice)
1 c. slivered yellow onion	1 tsp. fresh ginger

### Instructions:

Heat oil; add onion and garlic. Sauté.

Add curry paste. Sauté.

Add carrots and potatoes. Sauté

Add coconut milk. Simmer for 5 minutes.

Add shrimp. Simmer for 5 minutes until shrimp reaches 145°F. minimum.

Stir in ginger.

Serve in a bowl with rice on top. Garnish with fresh mint, fresh cilantro, and/or fresh basil.

Feel free to add any other veggies, or even beans like chick peas, or pinto beans. This may not be completely authentic, but it is very good!

Tom Basore, CDM, CFPP

Bluestem Culinary Executive Chef

Water's Edge Restaurant General Manager