

Alan's "As Good As Restaurant" Thai curry

Chop one onion and sauté.

Lightly cook three carrots, 1 cup green beans, 1 Bell pepper In pan or microwave oven. Cup sugar peas raw. (Really any vegetables you like.) Set all aside.

Sauté can MAESRI curry in a splash of vegetable oil. Don't burn it. Low heat. These cans of curry are really small, smaller than a tuna fish can. Note:(I get my curry at the Oriental market on Meridian ave. North of Diamond Jim's restaurant).

Add 1 Tablespoon chili garlic paste.

2 tsp. garlic crushed.

2 T grated fresh ginger

1 T oyster sauce.

1\2 fresh lime.

Small can sliced water chestnuts.

You can add Thai chili peppers for heat or pepper flakes. 2 tsp.

Mix all over heat but don't burn.

Add all vegetables stir with spice mix

Add 2 cans coconut milk or coconut cream. You don't want to add too much coconut water. The mix needs to be not watery.

Add 1 cup fresh Thai Basil leaves and simmer for 1+ hours then serve over brown rice.

I like to add a Indian curry touch with

Apple chunks

Peanuts

Chutney

Raisins

Grated coconut

A dab of peanut butter

Fried tofu

Sliced banana

I think the key was to use the MAESRI curry paste and use only coconut milk and cream Not the thin coconut water. Drink the water over ice. The next day I put everything in the crock pot and simmered for like 4 hours.